



Potato Wedges

Ingredient	10 Portions	50 Portions	100 Portions
Potatoes	5	25	50
Olive oil	To coat	To coat	To coat
Salt	To taste	To taste	To taste
Pepper	To taste	To taste	To taste
Cajun Seasoning	To taste	To taste	To taste

Method

1. Cut the potatoes into wedges (approximately 8 – depending on size) allowing for around half a large potato per portion
2. In a large pan or mixing bowl, lightly coat the wedges with olive oil, Cajun seasoning, salt and pepper
3. Line baking trays with parchment paper, and arrange the wedges on the tray allowing for a little space in between so that the skins can crisp up
4. Cook at 200°C or 20-25 minutes or until cooked through and crispy

Allergens None