Fantastic L Cooks

Garlic and Rosemary Potato Wedges

Season: All year
Type: Vegetable
Difficulty: Easy
Serves: 6 or 15 tastes

What to do:
- Pre-heat oven to 200°C
- Prepare vegetables and herbs as stated in ingredient list
- Mix together in a bowl with the oil, salt and pepper
- Place on baking tray
- Roast until golden brown

Equipment:
- Knives
- Chopping Boards
- Vegetable peeler
- Roasting tray
- Tablespoon measure
- Mortar and pestle
- Bowl

Ingredients:
- 6 potatoes, washed, peeled and cut into wedges
- 1 tablespoon rosemary, finely chopped
- 4 garlic cloves, crushed
- 2 tablespoons olive oil
- ½ teaspoon rock salt, ground finely
- Freshly ground pepper