

Seasoned Potato Wedges

Ingredients:

4 medium potatoes (800 g total), scrubbed
2 tsp wholemeal flour
2 tsp paprika (sweet or smoked)
½ tsp freshly ground pepper
1 tsp garlic powder
1 tbsp savoury yeast flakes or powder (also known as nutritional yeast)

Method:

Preheat oven to 180°C (fan-forced) or 200°C (conventional).
Cut the potatoes into wedges and steam for 8 minutes, until tender on the outside but still a little firm on the inside.
Line a baking tray with non-stick baking paper.
Transfer cooked potatoes to a large mixing bowl.
Combine flour and spices, then toss with the potatoes until potatoes are well coated..
Transfer to the prepared baking sheet, ensuring the wedges are in a single layer.
Bake for 20-25 minutes or until wedges are golden.