

Spicy potato wedges with sour cream



-0:05 Prep -0:40 Cook -6 Servings

Ingredients

- 1 tablespoon ground cumin
- 1 tablespoon ground Coriander
- 1 tablespoon paprika
- 1/2 teaspoon chilli powder
- 1/4 cup light olive oil
- 1kg medium potatoes, scrubbed
- Sea salt
- 2 shallots, finely chopped
- 1 tablespoon chopped coriander
- Sour cream, to serve
- Sweet chilli sauce, to serve

Method

Step 1

Preheat oven to 200°C. Line base of a large baking dish with non-stick baking paper. Combine spices in a large bowl. Add oil and mix well.

Step 2

Cut each potato into 6 wedges, add to bowl and toss to coat with spices.

Step 3

Arrange potato wedges in a single layer in a large baking dish. Sprinkle generously with sea salt. Bake for 45 minutes until tender and crisp. Transfer to a large serving bowl.

Step 4

Top with combined shallots and coriander and serve with sour cream and sweet chilli sauce.