



Palatable

Crusty Potato Wedges

🕒 Prep: 10m · Cook: 20m · Total: 30m

👤 4

Ingredients

- 1 lbs of red potatoes (about 8 potatoes), scrubbed
- 1 tbsp. Dijon mustard
- 1 1/2 tsp. paprika
- 3/4 tsp. ground cumin
- 1/2 tsp. garlic salt

Instructions

1. Preheat oven to 400 degrees.
2. Line baking sheet with aluminum foil and spray with cooking spray
3. Cut potatoes into wedges.
4. Combine mustard, paprika, cumin and garlic salt into a large bowl
5. Mix well
6. Add potatoes to bowl and toss until coated
7. Spread potato wedges in a single layer on baking sheet. Space evenly.
8. Bake potato wedges for 10 mins, turning once.
9. Bake for 10 minutes longer or until tender and crusty

🔗 Source: 