

# Wonderful Potato Wedges

Spice up your own potato wedges to serve alongside a burger!

## Ingredients:



2 large potatoes



2 Tbsp olive oil



2 tsp salt



½ tsp pepper



½ cup Italian breadcrumbs



1 tsp spices (garlic powder, onion powder, paprika, or a mix)



1 tsp dried herbs (oregano, thyme, basil, or a mix)

## Steps:

1



Cut potatoes into two long halves. Cut each half into 6 long wedges. Add to a plastic bag.

2



Add breadcrumbs, salt, pepper, oil, and your chosen spices. Seal and shake until coated.

3



Arrange on foil-lined baking sheet. Roast in preheated 425°F oven for 45 minutes. TASTE & SHARE!