



BOMBAY POTATO WEDGES

Ingredients:

Four large potatoes, washed and cut into wedges with the skin on
1 tablespoon Mama Dor's Bombay Potato spice blend
2 tablespoons extra virgin olive oil

Method:

Mix all the ingredients really well in an oven proof dish. Bake in a 180 degree oven, for 35-45 mins until crispy on the outside and cooked on the inside.

Give them a shake after 20mins of baking.