

Savoury Sweet Potato and Potato Wedges

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A mixture of sweet potato and potato wedges make for a delicious side dish.

Ingredients:

2 sweet potatoes
2 large potatoes
Drizzle of olive oil
Salt and pepper
1 tsp. dried oregano
1 tsp. dried thyme
1 tsp. smoked paprika

Directions:

1. Cut the potatoes in half and then into wedges. Place them into a pan of water and bring the water to the boil. Cook the potatoes for 5-8 minutes or so. Drain them of water and allow them to cool slightly.
2. Drizzle the olive oil over the potato wedges and then sprinkle with the oregano, thyme and paprika, as well as some salt and pepper.
3. Put the wedges onto a baking tray and cook them at 200C in the oven for around 45 minutes, or until golden and crispy.

Author: Laura Young