

Rosemary and Thyme Wedges

Yield: 6 approximately servings | **Rating:** 4/5 | **Prep:** 20 min | **Cook:** 50 min | **Source:** thestranger.online

Oven baked potato wedges make a change for a chip and have a larger surface area so are better for keeping more flavour intact.

If you don't have a non-stick baking tray simply use parchment paper. These truly are so simple but you really should remove the starch for 10 minutes after slicing the potatoes.

Ingredients

- 4 potatoes (baking)
- 4 tbsp oil (olive)
- ½ tsp salt
- ½ tsp pepper, black
- 1 tbsp rosemary (dried)
- 1 tbsp thyme sprigs
- 1 Salt (rock)

Notes

Served with a freshly baked chunk of bread of your choice covered in melting butter.



Instructions

1. Pre-heat the oven to 210C and evenly coat a large baking sheet with one tbsp of the olive oil, or cover with parchment paper.
2. Lightly rinse the potatoes but don't peel them, then cut each potato into six to eight long wedges and add to a large bowl. Cover the potatoes with hot water and soak for 10 to 15 minutes. Drain the potatoes thoroughly by placing them on a clean tea towel and pat very dry.
3. In a dry bowl add the potatoes and toss with the remaining three tbsp of olive oil, salt, pepper, and rosemary.
4. Spread the potatoes in a single layer, slice side down on the baking sheet bake the potatoes, turning once after approximately 20 minutes, until lightly browned, crisp on the outside, and tender inside; 35 to 45 minutes. Sprinkle with a little extra salt (if desired) and serve with the fresh thyme sprigs.