



Oven Baked Spicy Potato Wedges

Oven Baked Spicy Potato Wedges are a healthier alternative to the fast food classic. Potatoes are cut into wedges and dredged in oil mixed with aromatic spices. Baked in a hot oven, these delicious, crispy wedges are best served with dipping sauces and are guaranteed to keep everyone happy.

Ingredients

2.2 pounds (1 kilogram) of potatoes, washed and cut into wedges
1/4 cup light olive oil
1 teaspoon garlic powder
1 teaspoon ground cumin
1 teaspoon paprika
1/4 teaspoon chili powder

Preparation process

Measure the olive oil into a measuring cup
Add the spices
Mix the spices with the olive oil
Toss with the potato slices to coat them evenly
Place potato slices on a baking tray that is lined with baking paper (or foil)
Season with salt
Bake in preheated to just under 400 degrees (200 Celsius) for 45 minutes or until tender and crisp

Serve with sour cream or sweet chili sauce. Of course you can substitute lower-fat option sour cream or another tasty sauce of your choice.

Bonus Items

If you want to watch the video again, click [here](#).