

Potato Wedges with Dip

Ingredients



3 medium sized potatoes

2 tbs vegetable oil

Dip:

¼ tsp mixed herbs

4 tbs mayonnaise

A pinch of chilli powder

3 tbs plain yoghurt

Salt & Pepper

1 tsp curry or pesto paste

Herb – 1 tsp chopped herbs

1 finely chopped spring onion

Method

- ❖ **Fill a medium saucepan ½ full of water and bring to the boil**
- ❖ **Preheat the oven to 220c**
- ❖ **Wash & cut each potato into 4 to 6 wedges and place in saucepan and cook for 5 minutes. Drain in colander and leave to cool down.**
- ❖ **Mix the seasoning and flavourings with oil and place in a bowl. Coat the boiled potato wedges in the seasoned vegetable oil turning over and place on baking tray and bake for 25 minutes turning half way. (about 12minutes)**
- ❖ **Make up the dip by mixing the mayonnaise and yoghurt together in a small bowl. Add your chosen optional flavouring and stir.**
- ❖ **When cooked the potatoes should be golden and crisp.**

Level 4	Level 5	Level 6
With some accuracy & little support student can cut potato, par boil and use oven safely	Student can work independently to prepare potato, par boil and use oven safely	Student work independently to prepare and cook potatoes, knowing when potatoes are cooked and solving any problems that arise without asking for help

