

Spicy Potato Wedges With Tomato And Coriander Salsa



Servings: 6-8

Prep Time: 10min

Cook Time: 40min

Ingredients

- 4 very large potatoes unpeeled
- 3 garlic cloves, crushed
- 2ml crushed dried chilli
- 2-5ml each ground cumin and coriander
- Salt and milled pepper
- 45-60ml Olive Oil
- 1 large onion, finely chopped
- 1 bunch fresh coriander, chopped
- 2 cloves garlic, crushed
- 2 fresh chillies, seeded and chopped
- 2ml sugar
- 15ml white wine vinegar
- 30ml olive oil
- Salt and milled pepper

SALSA

- 3-4 ripe tomatoes, finely chopped

Directions

1. Slice potatoes into eighths and parboil for 5-10min, depending on size of potatoes
2. Drain and set aside
3. Mix garlic, chillies, cumin, coriander, seasoning and olive oil together
4. Place potato wedges in roasting pan and pour seasoned oil over. Toss to coat well and add extra oil if necessary.
5. Roast in a preheated 200 degrees C oven for about 30min (potatoes should be crisp and golden outside, soft and creamy inside)

SALSA:

6. Mix all ingredients, season to taste and chill until needed. Arrange potato wedges on a platter around bowl of salsa and serve