

Curried Cottage Fries

Savannah · 29/09/2024



Prep Time

30 mins

Difficult

Medium

Servings

8

Description

Potato wedges with a kick Great for those who love curry

Ingredients

- - 6 potatoes
- cut into wedges - 2 tablespoons vegetable oil - 2 tablespoons shredded Parmesan cheese - 2 teaspoons curry powder - 1 teaspoon paprika - 1 teaspoon salt - ½ teaspoon garlic powder

Instructions

1. Preheat oven to 400 degrees F (200 degrees C). Grease a baking sheet. Place potatoes
2. vegetable oil
3. Parmesan cheese
4. curry powder
5. paprika
6. salt
7. and garlic powder in a resealable plastic bag; shake to coat. Spread seasoned potatoes over prepared baking sheet. Bake in preheated oven until tender
8. about 20 minutes.