Roasted Potato Wedges



Ingredients: 2 large Yukon Gold potatoes 1 tbsp vegetable oil 1/4 tsp paprika Salt and pepper to taste Dash of Parsley flakes

Directions:

Preheat the oven to 425F. Wash and scrub the potatoes well. Cut potatoes into wedges and place in a large bowl. Add oil, paprika, salt, pepper and parsley and mix well to coat thoroughly. Spread the wedges, side down, on a baking sheet lined with foil. Bake in the oven 15 minutes, turning potatoes, and bake for another 15 minutes.