



JERNEJ KITCHEN

BAKED POTATO WEDGES WITH YOGURT DIP

Baked potato wedges with a wonderful, homemade yogurt, parsley and garlic dip. Perfect midweek quick gluten-free lunch, dinner or side. Quick and Easy.

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
BAKE:	30	MINUTES

POTATO WEDGES

- 10 large young potatoes
- 2 tbsp olive oil
- 1/2 bunch fresh parsley

YOGURT DIP

- 120 g greek or plain yogurt (1/2 cup)
- 1/2 bunch fresh parsley
- 1/2 tsp tabasco sauce
- 1 garlic clove
- 1 tsp olive oil

TOOLS AND EQUIPEMENT

- large baking tray
- parchment paper
- kitchen knife

CUT THE POTATOES

Preheat the oven to 230 °C / 450 °F. Cut the potatoes into wedges. If you are using young potatoes then there's no need of peeling the skin because it's nutritious and delicious, but if you are using old potatoes, then peel the skin before cutting the potatoes. Place the wedges onto a baking tray, lined with parchment paper. Drizzle with olive oil, stir to combine.

BAKE THE POTATO WEDGES

Bake the potato wedges for about 30 - 40 minutes (depends on the type of the potato) at 230 °C / 450 °F.

MAKE YOGURT DIP AND SERVE

In a small bowl stir to combine chopped parsley, Tabasco sauce, chopped garlic, salt, and olive oil. Serve the yogurt dip with baked potato wedge. Enjoy.