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COOKING SCHOOL

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BAKED POTATO & BUTTERNUT WEDGES

PREPARATION TIME: 10 minutes

COOKING TIME: 40 minutes

2 sweet potatoes, cut into wedges with skin on
3 baking potatoes, cut into wedges with skin on
1 small butternut, cut into wedges with skin on
60ml (1/4 cup) olive oil
5ml (1 tsp) paprika
2.5ml (1/2 tsp) Coarse salt
2.5ml (1/2 tsp) Herbamare
5ml (1 tsp) Ina paarman olive and rosemary seasoning
Black pepper

Preheat oven to 240°C.

Cut sweet potatoes, potatoes and butternut into wedges and place in a roasting pan. Drizzle with olive oil. Mix all seasonings together and sprinkle over vegetables.

Roast and shake pan during cooking for about 40 minutes.

Serves 6