

EASY POTATO WEDGES

I'm always looking for a quick and easy side dish. These potato wedges are a perfect accompaniment for most chicken or meat dishes. They're reminiscent of French fries, but baked without all the fat from deep-frying. They still come out crispy on the outside and they have a bit of a zing from the spices. If you're looking for a lighter alternative to fries, give this recipe a try.

INGREDIENTS

8 large red potatoes

3 Tbsp olive oil

FOR MAGIC RUB:

2 Tbsp paprika

2 Tbsp kosher salt

1 Tbsp ground pepper

2 Tbsp garlic powder

1 Tbsp onion powder

1 Tbsp brown sugar

2 tsp chipotle powder

1 tsp cayenne

1 tsp dried oregano

1 tsp cumin

PREPARATION

Preheat oven to 450 degrees.

Wash the potatoes and dry with paper towel. Cut each into eight wedges. Pat the cut potatoes with a paper towel to remove any surface water.

In a small bowl, mix all magic rub ingredients together. (You'll have extra, so store in an airtight container. It will keep for up to three months.)

Place cut potatoes in a large bowl. Drizzle olive oil over potatoes and toss with a large spoon.

Sprinkle 3 tablespoons of the magic rub over potatoes and toss with large spoon.

On a baking sheet lined with parchment paper, place the potatoes in one even layer trying not to let any of the wedges cover each other.

Bake for 15 minutes. Remove from oven and flip wedges over. Bake for another 15 minutes.

This is a great side for any chicken or meat dish. As a snack, they're great served with catsup, barbeque sauce, or a garlic aioli.