

Jacket Potato Wedges

Ingredients

Serves 4

4 large potatoes
Sunflower oil
Smoked paprika
English mustard



*Different herbs and spices can be used for different flavours - experiment!

Instructions

- Preheat oven to 200°C fan oven (220°C conventional oven / gas mark 7)
- Collect your ingredients, a chopping board, a sharp knife and a large oven tray.
- On the chopping board, carefully cut the potato in half ensuring your fingers are clear of the knife.
- Turn the potato flat side down onto the board. Cut into thick wedges.
- Place the potatoes onto a baking tray with a lip.
- Sprinkle over the smoked paprika.
- Spoon a heaped teaspoon of English mustard on top and a glug of sunflower oil.
- Use your hands to coat the potatoes with the toppings. Spread out the potatoes on the tray.
- Sprinkle with a little salt.
- Place in the oven for 25 minutes.
- After 25 minutes, carefully take out the tray - it will be very hot! Place on a heat proof surface. Close the oven.
- Use a palette knife to loosen the potatoes from the bottom of the tray. Turn over.
- Place back into the oven for another 15 minutes. Check if cooked. They should be golden to brown in colour and soft but crispy!
- Spoon into a serving dish leaving any excess oil behind.

*The potatoes will take different lengths of time to cook depending on how thick the potatoes are. Some ovens are hotter than others so this may affect how long things take to cook.