



## Info

Rating



Serves

Type

Vegetarian

Preparation

5 minutes

Cooking time

10 minutes

## Ingredients

- 175g (per person) Potatoes
- 1 Tablespoon Water
- 1 Tablespoon Olive Oil
- 1 teaspoon Sweet Chilli Sauce

## Preparation

Scrub the potatoes, but leave the skins on, then slice each potato into half lengthways, and then in half lengthways again. Repeat until you have 8 even-shaped wedges.

### Microwave

If you want to speed up the process, place the potato wedges in a shallow microwavable dish with 15ml (1 tblsp) water. Cover the bowl loosely in microwaveable material and cook on full power on 800w, for approximately 5-6 minutes.

Remove the bowl and allow to stand for 1 minute before draining and serving.

### On the hob

You can always cook over the hob if you don't have a microwave. Firstly prepare the potatoes, as above, and simmer in a pan in a very small amount of boiling water for approximately 10 minutes. Drain and serve.

### To Finish

Prepare as per either method above. Place wedges in bowl with 1 tsp olive oil and 1 tsp sweet chilli sauce per person. Stir until coated. Transfer to baking sheet and bake until tender in a pre-heated oven at 220°C or Gas Mark 6.