

Appetizers

Crispy Baked Potato Wedges

mrsdash.com

Servings: 4

Preparation Time: 10 minutes

Cook time: 30 minutes

2 tablespoons Mrs Dash Original Blend

4 medium red potatoes, cut into wedges

2 cloves garlic, slivered

juice of half a lemon

3 tablespoons olive oil

Preheat the oven to 400 degrees.

Dry the potato wedges on paper towels. Rub with 1/2 teaspoon of olive oil and 1/2 teaspoon of Mrs Dash.

Roast on a baking pan for about 30 minutes, turning at 15 minutes to evenly brown the potatoes.

In a small pan, mix the garlic, lemon juice and remaining olive oil with the remaining Mrs Dash Original Blend.

Serve the sauce alongside the roasted wedges for dipping.

Per Serving (excluding unknown items): 151 Calories; 10g Fat (59.5% calories from fat); 2g Protein; 14g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 5mg Sodium. Exchanges: 1 Grain(Starch); 0 Vegetable; 2 Fat.