

Side Dish

Seasoned Yukon Gold Potato Wedges

Jane Lynch

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Servings: 6

Preparation Time: 10 minutes

Bake Time: 40 minutes

1 1/2 pounds (5 medium) Yukon Gold potatoes, cut into wedges

1 tablespoon olive oil

1/4 cup dry bread crumbs

1 1/2 teaspoons paprika

3/4 teaspoon salt

1/4 teaspoon dried oregano

1/4 teaspoon dried thyme

1/4 teaspoon ground cumin

1/8 teaspoon pepper

1/8 teaspoon cayenne pepper

Preheat oven to 425 degrees.

In a large bowl, toss the potatoes in the olive oil.

In a separate bowl, combine the bread crumbs, paprika, salt, oregano, thyme, cumin, pepper and cayenne..

Sprinkle the spice mixture over the potatoes to coat.

Arrange the potatoes in a single layer on a 15x10-inch baking pan coated with nonstick cooking spray.

Bake, uncovered, for 40 to 45 minutes or until tender, stirring once.

Per Serving (excluding unknown items): 58 Calories; 3g Fat (40.3% calories from fat); 1g Protein; 7g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 307mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 1/2 Fat.