

Air Fryer Potato Wedges

Organisation and skill: ★★ ★

Cost: £ £ £

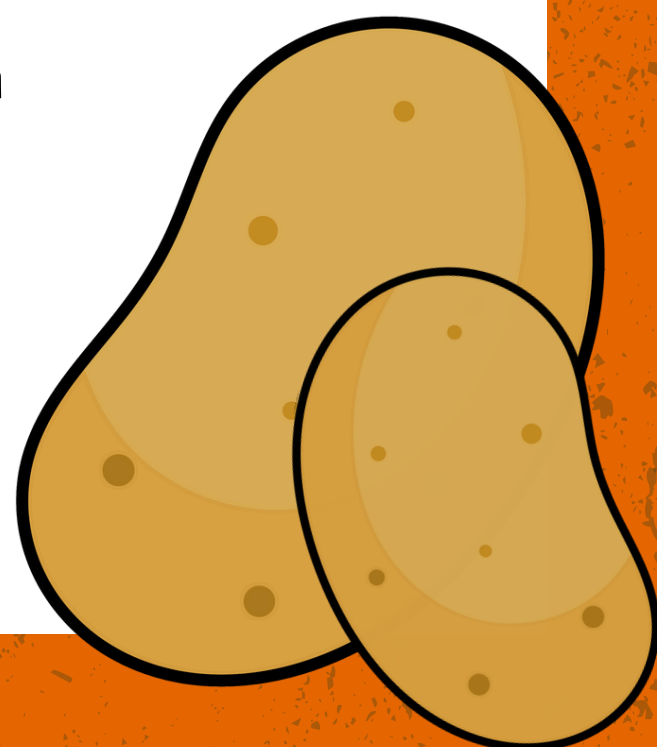
Equipment: 🍴 🍴 🍴

Ingredients

- 4 medium-sized baking potatoes
- 2 tablespoons olive oil
- 2 teaspoons curry powder
- 2 teaspoons ground cumin
- ½ tablespoon chilli powder – optional
- Freshly ground black pepper

Equipment

- Chopping board
- Sharp knife
- Saucepan
- Colander
- Small bowl
- Tablespoon
- Teaspoon
- Fork
- Air Fryer



How to make them

- ① Scrub the potatoes and rinse under cold water. Pat dry.
- ② Cut the potatoes into wedges by cutting the potato in half lengthways then cutting each half into 3-4 equal segments



- ③ Place the potato wedges in a pan of boiling water and simmer for 8 minutes. This is called par-boiling. Drain the potatoes then return to the pan.

- ④ In a small bowl, mix the dry ingredients with the olive oil to make a paste.
- ⑤ Pour the spice mixture onto the par-boiled potatoes and mix gently to cover thoroughly.
- ⑥ Cook in the air fryer at 200°C for 15-20 minutes.



- ⑦ Test with a fork to see if the potatoes are soft inside and serve hot

Recipe hints and tips

- Smoked paprika is an alternative spice that can be used to give a Spanish or Mexican flavour!
- These wedges are even more delicious served with dips
- Wedges can be prepared in advance up to step 5 and frozen for up to 3 months!

