

Extra Crispy Vegan Wedges



Ingredients

- 5 large potatoes
- 1/3 cup olive oil
- 1 tsp salt
- 1 tbsp garlic powder
- 1 tbsp dried oregano
- 1/2 cup vegan parmesan/nutritional yeast

Method

- Preheat the oven to 200c
- Wash and peel potatoes. Cut in half and then into wedges.
- Place potatoes in a mixing bowl, adding oil, salt, garlic powder, oregano and vegan parmesan. Toss to combine
- Place on an oven tray, ensuring that you spread the wedges.
- Bake for about 45-50 minutes

