



TaterSweet[™] Potato Wedge Munchies

Ingredients

4	Potatoes (medium to large)
2 oz	EVOO
1 tsp	Salt (<i>optional</i>)
1 tsp	Cayenne Pepper
1 Tbsp	Paprika
4-5 oz	<i>TaterSweet</i> [™] Sweet & Sour Dressing

Directions

- > Position rack in center of oven and preheat to 400°
 - > Wash potatoes, do not peel
 - > To cut potato wedges:
 - Cut potatoes in half lengthwise
 - With cut side down, cut each half lengthwise into 3-4 wedges
 - Repeat for all potatoes
 - > Place cut wedges in a large mixing bowl with EVOO, Cayenne, Paprika and Salt (*optional*)
 - > Mix well with tongs, fully covering all wedges
 - > Transfer wedges to a cookie sheet or baking dish and spread them out
 - > Bake on center rack for 35 minutes, turning once after 20 minutes
- **Great for an air fryer. Follow your fryer's instructions.*

Serve

Pour 4-5oz of *TaterSweet*[™] Sweet & Sour Dressing into a small bowl or cup for wedge dipping