

Spicy Potato Wedges with Jalapeno Cheddar Dip

Ingredients:

3	medium potatoes
30 mL	olive oil
5 mL	chili powder
2 mL	garlic powder



Cheddar Jalapeno Dip

50 mL	sour cream
50 mL	mayonnaise
30 mL	tomato, finely chopped
30 mL	cheddar cheese, grated
1 or 2	jalapeno peppers, seeded and finely chopped
30 mL	green onions, sliced (approximately 1)

Method:

1. Preheat oven to 425 F. Line cookie sheet with parchment paper.
2. Scrub potatoes. Cut potatoes into thin wedges. In a large bowl, combine potatoes, oil, chili powder and garlic powder; toss to coat.
3. Place the potatoes on the parchment lined cookie sheet.
4. Bake the potatoes for 20-30 minutes until tender and golden brown, turning once. Turn on the broiler for 5 minutes to get the golden brown colour. (Be sure to have wedges on the bottom oven rack for this or the parchment will BURN.)
5. In a bowl, combine all dip ingredients except green onions; mix well.
6. Sprinkle potatoes with green onions and serve with Jalapeno Cheddar Dip.