



Shanghai Hot and Spicy Oven Roasted Potato Wedges



Ingredients: Deli Serving Portion

- 2 Tbsp. **Hot and Spicy Seasoning** (Gluten Free Starport 351)
- 1.5 lbs. Russet Potatoes, about 4 whole potatoes
- 2 Tbsp. Vegetable oil
- 2 Tbsp. Garlic, Minced
- 2 Tbsp. Cilantro, chopped for garnish (optional)

Instructions:

1. Pre-heat oven to 425°
2. Leave the skin on the potatoes but scrub well. Cut potatoes lengthwise into 6 pieces.
3. Toss potatoes with oil, 2 Tbsp. of minced garlic and ½ Tbsp. **Hot and Spicy Seasoning**.
Using a rimmed sheet pan, place the potatoes with the skin side on the pan – the cut sides of the potato will form an upside-down “V”.
4. Bake for 30 minutes.
5. Remove from oven, place in bowl and toss with remaining 1.5 Tbsp. **Hot and Spicy Seasoning** or more to taste.
6. Garnish with cilantro and serve.