

# Zesty Potato Wedges

## things you need

3

potatoes

2 to 3 tbsp oil

beans, rinsed and drained

1 tsp

garlic powder

1 tsp

onion powder

1 tsp

pepper

¼ tsp allspice

water

1 tsp

hot pepper flakes

## here's how

1. Cut potatoes into wedges that aren't too thick.
2. Coat your potatoes with seasonings by placing all spices and oil in a resealable bag, place potatoes in the bag and shake to coat.
3. Spread wedges evenly on a cookie sheet. Bake at 425°F until they are tender and browned. For crispy wedges, cook longer.