

Learning Intentions - to appreciate fresh cooking

- to make an easy snack.

Potato Wedges and Dip

Ingredients

1 large baking potato

2.5ml paprika

2.5ml mixed herbs

10ml oil

Dip

30ml mayonnaise

30ml natural yogurt

Pinch paprika

Couple of chives

Equipment

chopping board

chef knife

food bag

scissors

small bowl

metal spoon

Method

1. Set oven to 210°C/ Gas 7. Collect equipment and ingredients.
2. Cut potato lengthways into wedges as shown.
3. Place into food bag with oil, paprika and herbs.
4. Mix well using hands on outside of bag.
5. Place onto baking tray. Bake for 15 minutes until tender.
6. Make the dip mixing the yogurt, mayonnaise and paprika in a small bowl.
7. Snip the chives into small pieces into the bowl. Mix and serve.

Storage	Dip - Refrigerate dip. Store for 24 hours Wedges - Refrigerate once cool.
Reheat (wedges)	Microwave for 1-2 minutes until piping hot throughout.