

## Red Potato Wedges

Serves: 4 | Serving Size: 1/2 cup

### Ingredients Needed:

- 4 medium red potatoes, cut into wedges
- 1 tablespoon vegetable oil
- 1 1/2 teaspoons fresh rosemary, minced  
or 1/2 teaspoon dried rosemary, crushed
- 1/4 teaspoon garlic powder
- 1/4 teaspoon black pepper



### Directions:

1. Preheat the oven to 425°F.
2. Place potatoes in a large bowl, sprinkle with oil, rosemary, garlic powder, and pepper, and toss to coat.
3. Place potatoes on a baking sheet.
4. Bake for 20 minutes, turning potatoes halfway through, until browned.