

Roasted Potato Wedges

- 2 medium size Russet potatoes, scrubbed clean
- Salt and freshly ground black pepper
- Olive oil cooking spray

Preheat oven to 425 degrees F. Cover a baking sheet with aluminum foil and coat with cooking spray.

Cut potatoes lengthwise into ½-inch thick slices (I like to call them wedges). Place potato wedges on the baking sheet and spray them with cooking spray. Season with salt and pepper.

Bake for approximately 25 minutes until potato wedges are golden brown and tender.