



# Rosemary Sea Salt Potato Wedges

Serves 4

## Ingredients:

4 russet or baking potatoes, cut wedges (portioning the potato into 6ths or 8ths)  
2 tablespoons olive oil  
1 teaspoon paprika  
2 teaspoons Rosemary Sea Salt  
2 tablespoons cornstarch  
1 tablespoons fresh rosemary, chopped  
Rosemary sprigs for garnish (optional)

## Instructions

Preheat oven to 425°F and line a large baking sheet with aluminum foil. Fill a large pot 3/4 full with water and bring to a boil over high heat. Once boiling, add the potatoes, and cook for 5 minutes. Drain and set aside to cool on a wire rack. Once cooled and dry, place potatoes in a large bowl. Add olive oil, paprika, rosemary salt, and cornstarch to the bowl and toss to coat. Transfer the potatoes to the prepared baking sheet, arranging the wedges in an even layer, and place in the oven. Bake for 25-30 minutes, flipping halfway through the cook time, or until the potatoes are crisp and tender. Remove from the oven and sprinkle with chopped rosemary. Garnish with rosemary sprigs and serve with your favorite dipping sauces.