

Spicy Potato Wedges and Salsa Dip

Method

Wedges

1. Preheat oven to 180°C
2. **Line** a baking tray with baking paper
3. Wash the potatoes
Use a colander and a plate to catch drips
4. **Cut** each potato into 8 equal wedges **[A]**
Use a brown chopping board and safety mat
5. Place the potatoes in a large mixing bowl
6. Add oil and seasonings and mix well with your hands
7. Place wedges onto a baking tray. Wash and dry your hands.
8. **Bake** for 20-25 minutes until soft and golden brown in colour **[C]**
Cook for longer if not at your desired texture

Salsa dip

1. Put a small saucepan of water on the hob to **boil**
High heat is needed
Use just enough water to cover the tomatoes
2. **Core and cross** tomatoes **[B]**
Use a green chopping board and safety mat
3. **Blanche** the tomatoes to loosen the skin
 - i. *Use a slotted spoon to carefully put tomatoes into boiling water*
 - ii. *Once the skin starts to come away from the flesh, carefully remove with a slotted spoon*
 - iii. *Immediately place the tomatoes into a bowl of cold water*
4. Turn off the hob and remove the water from the saucepan
5. On the green chopping board, **peel** the tomatoes
6. **Roughly chop** the tomatoes
7. Add the chopped tomatoes to the saucepan
8. **Peel** and **finely dice** the onion
Use a brown chopping board
9. **Finely chop** the chilli
10. Add the onion, butter, chilli and tomato puree to the chopped tomatoes in saucepan
11. Stirring continuously, bring tomato mixture to the **boil** and then reduce the heat and **simmer** for 5 minutes **[C]**
Salsa doesn't take long to cook
! Don't let the salsa dry out

Ingredients

Spicy potatoes

- 2 medium potatoes
- 0.25 tsp Cajun spice (school)
- 0.25 tsp paprika (school)
- 0.25 tsp chilli powder (school)
- 2 tsp sunflower oil (school)

Salsa dip

- 2 large tomatoes
- 15g butter
- 1 tbsp tomato puree
- 0.25 onion
- 0.5 fresh chilli

- 2 containers

Equipment

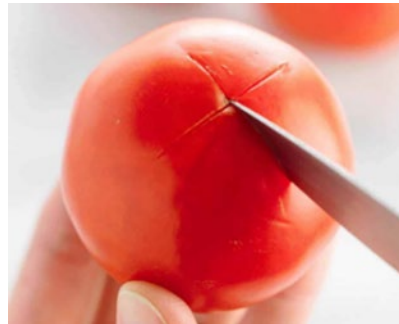
- Blue tray
- Safety mat
- Vegetable knife
- Wooden spoon
- Digital timer
- Measuring spoons
- Tongs
- Slotted spoon
- Baking paper

- Baking tray
- Chopping boards
- Wooden triangle
- Colander
- Plate
- Large mixing bowl
- Small mixing bowl
- Small saucepan

Key Moments



[A] Cut each potato into 8 equal wedges



[B] Coring and crossing tomatoes



[C] Crispy potato wedges and salsa dip