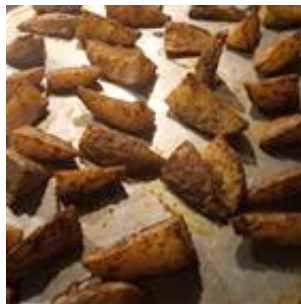


## Cajun Spicy Potato Wedges

Rated: ★★★★★

Submitted By: conrouss

Photo By: Linda Farrell

Prep Time: 20 Minutes

Cook Time: 40 Minutes

Ready In: 1 Hour

Servings: 4

"Cumin, coriander, paprika, chili powder and turmeric are mixed into olive oil to give a great potato side dish for any meal."

### INGREDIENTS:

2 tablespoons olive oil	1 teaspoon hot paprika
2 teaspoons ground cumin	1 teaspoon ground turmeric
1 teaspoon ground coriander	1/2 teaspoon dried oregano

Cajun Spicy Potato Wedges (continued)

2 of 2

### INGREDIENTS: *(continued)*

1/2 teaspoon ground black pepper	2 egg whites, slightly beaten
1/4 teaspoon chili powder	2 pounds potatoes, cut into wedges

### DIRECTIONS:

1. Preheat oven to 375 degrees F (190 degrees C). Prepare a large baking pan with cooking spray.
2. Whisk together the olive oil, cumin, coriander, paprika, turmeric, oregano, pepper, and chili powder in a large bowl. Place the egg whites in a separate large bowl.
3. Toss the potato wedges first with the egg whites and then with the olive oil mixture. Arrange the seasoned wedges in a single layer on the prepared baking pan.
4. Bake in the preheated oven, turning occasionally, until crispy, about 40 minutes.

