**Spicy Potato Wedges**

**Ingredients**

* 2 potatoes
* 2 tablespoons olive oil
* 2 garlic cloves, minced
* 2 teaspoons dried parsley
* ½ teaspoon cayenne
* ½ teaspoon paprika
* ½ teaspoon salt
* ½ teaspoon pepper

**Method**

1. Pour the olive oil into a large glass bowl.
2. Add the spices and mix with the olive oil.
3. Slice the potato into even wedges.
4. Put the potatoes into the bowl and using a wooden spoon to coat the potatoes with the olive oil mix.
5. Place in the oven for 35 mins, turning half way through.