



## *Mixed Potato Wedges*

*Submitted by Heather from Windsor, Ontario, this is a family favourite that is made several times – everyone loves them! (And we agree Heather, the “fish n’chip” flavour on the potatoes is outstanding.*

### Ingredients

3 sweet potatoes cut into wedges (about 2lbs)  
3 large white potatoes cut into wedges  
 $\frac{3}{4}$  c or more of **Apple Cider and Garlic Vinaigrette**  
1/3 c Parmesan cheese  
3 tbsp fresh chopped parsley  
**Roasted Garlic Sea Salt**

### Directions

Heat oven to 375°F.

Toss potatoes with **Apple Cider and Garlic Vinaigrette** in roasting pan or on a large baking pan. Season with **Roasted Garlic Sea Salt** (about 2 tbsp)

Bake 30 minutes, turn potatoes and sprinkle with cheese and parsley.

Bake an additional 30 minutes or until cooked.



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