



# DIG INTO POTATOES



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# Dig into Potatoes at home!

## Oven Potato Wedges

Scrub 3 medium potatoes and pat dry. Cut potatoes into quarters. Cut each quarter into wedges. Toss potatoes in 3 Tbsp olive oil, salt and pepper to taste, and herbs of your choosing (rosemary, thyme, oregano, marjoram, or dill). Spread potatoes in a single layer on a baking sheet. Bake at 400°F for 20-30 minutes until tender and golden brown. Flip wedges over about halfway through baking. Serve with your favorite dip!

## Kids in the Kitchen! Kids can:

- Mash potatoes.
- Sprinkle seasoning on homemade potato wedges.
- Scrub potatoes under cool running water.

*Make meals and memories together. It's a lesson kids will use for life.*

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