













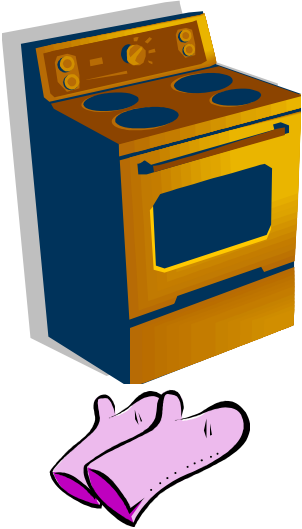


POTATO WEDGES

STEPS	INGREDIENTS	PROCEDURE
1	<div>4</div> <div></div> <div></div> <div></div>	<div>Cut potatoes into wedges.</div> <div></div> <div><div> 1</div><div> 2</div><div> thirds</div><div> small</div></div>
2	<div> ¼ cup</div> <div></div> <div></div>	<div>Pour olive oil into Ziploc bag. Add wedge potatoes. Close bag and shake until potatoes are coated.</div> <div></div>

STEPS	INGREDIENTS	PROCEDURE
<p data-bbox="358 352 407 422">3</p>		<p data-bbox="1052 331 1422 457">Place potatoes on pan. Sprinkle with seasoning salt.</p> 
<p data-bbox="358 1035 407 1104">4</p>		<p data-bbox="1052 877 1422 1052">Bake in oven at 400 degrees for 30 minutes. Turn potatoes 15 minutes into cooking.</p> 