Roasted Sage Potato & Sweet potato Wedges.

**Equipment**
- Chopping Board
- Cook’s knife
- Bowl
- 2 x Baking trays
- Egg flip

**What to do**
1. Preheat oven to 200°C.
2. Wash sweet potatoes and potatoes with scrubber to remove dirt. Dry well.
3. Leaving skin on, cut potatoes and sweet potatoes into wedges. Place on oiled baking trays, toss with s/p, olive oil and fresh sage leaves.
4. Bake in hot oven for approx. 25 mins or until soft on the inside and crunchy on the outside. Being careful not to burn the sage.
5. Serve hot with a sprinkling of sea salt.

**Ingredients**
- 6-8 leaves of fresh sage
- s/p
- 2 tbsp olive oil
- 4 potatoes
- 4 sweet potatoes

**From the Garden**
- Sage
- Potatoes