

Spicy Potato Wedges with Mint Yogurt Dip

These crispy and spicy potato wedges are a delightful Indian-inspired snack. Paired with a refreshing mint yogurt dip, they are perfect for satisfying your cravings.



Snack

Indian

35 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 medium potato
- 1 tablespoon vegetable oil
- 1/2 teaspoon red chili powder
- 1/2 teaspoon cumin powder
- 1/4 teaspoon turmeric powder
- Salt to taste
- For the Mint Yogurt Dip:
- 2 tablespoons plain yogurt
- 1 tablespoon fresh mint leaves, chopped
- 1/4 teaspoon lemon juice
- Salt to taste

Steps

- 1 Preheat your oven to 425°F (220°C).
- 2 Wash and cut the potato into wedges.
- 3 In a bowl, mix the vegetable oil, red chili powder, cumin powder, turmeric powder, and salt.
- 4 Toss the potato wedges in the spice mixture until evenly coated.
- 5 Spread the wedges on a baking sheet and bake for 25-30 minutes, turning halfway, until golden and crispy.
- 6 Meanwhile, prepare the mint yogurt dip by mixing yogurt, chopped mint, lemon juice, and salt in a small bowl.
- 7 Once the wedges are done, serve hot with the mint yogurt dip.