

Carrot & Potato Wedges



Ingredients:

- 2 large Russet potatoes
- 2 large carrots
- 2 garlic cloves
- 2 teaspoon garlic salt
- 1 teaspoon paprika
- 1 Tablespoon Italian Seasoning
- 1/4 cup olive oil



Directions:

1. Wash and scrub the potatoes. Cut in half and then into wedges.
2. Scrub and peel the carrots. Cut in half and then into wedges.
3. Place carrots and potatoes into a large tupperware or plastic bag.
4. Add the garlic, garlic salt, paprika, Italian seasoning, and olive oil to the vegetables. Shake or stir well until evenly coated.
5. Place on a baking sheet and bake at 350 degrees F. for 30-40 minutes until tender and golden brown.

Enjoy!