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Potato Wedges with Roasted Red Pepper Dip

Ingredients

2 Big sized Potatoes
1 Red Bell pepper, Roasted
2 small Tomatoes Roasted
½ cup Walnuts, chopped
2 tbsp. Olive Oil
Salt & Pepper to taste
Mint leaves for garnish

Preparation

1. Wash and dip potatoes in the salted hot water for ten minutes. Peel the skin and cut in to wedges. Use fork to make some mark at the back of slices. Toss with salt and oil and bake for 30 to 35 minutes at preheat oven to 190 degree centigrade.
2. Meanwhile Mix and blend roasted Red Bell pepper, Tomatoes, salt, pepper & chopped walnuts in the blender.
3. Adjust the seasoning and serve with hot Potato Wedges. Garnish with Mint leaves.

Cooks Note

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