

# Baked Potato Wedges / Potato Wedges Indian Style

Yield: 3 min  
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-indian-baked-potato-recipe>

## Ingredients:

- 3 tablespoons vegetable oil
- 1 teaspoon chilli powder
- 1/2 teaspoon cumin seeds
- 4 cloves garlic finely chopped
- 1 fresh ginger 1-inch, peeled and finely chopped
- 2 tablespoons tamarind pulp
- 3/4 teaspoon salt
- 1 1/8 pounds potatoes
- coriander leaves for garnish, optional
- 1 teaspoon vegetable oil for greasing baking sheet

## Nutrition:

1. Calories: 280 calories
2. Carbohydrate: 33 grams
3. Fat: 15 grams
4. Fiber: 4 grams
5. Protein: 4 grams
6. SaturatedFat: 1 grams
7. Sodium: 610 milligrams
8. Sugar: 6 grams

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