

# Baked potato wedges with bacon and cheese

## Ingredients (4 servings)

3 medium potatoes, cut into thick wedges  
pinch of ground pepper  
2 teaspoons olive oil  
3/4 cup reduced-fat cheddar cheese  
2 tablespoons crumbled cooked bacon  
pinch of salt



## Steps

1. Preheat the oven to 180°C.
2. Coat a large baking sheet with cooking spray.
3. Place potato wedges on the baking sheet.
4. In a small dish, mix the pepper with the oil. Drizzle on the potatoes. Toss to coat evenly.
5. Bake the potato wedges for about 20 minutes, or until golden on the bottom. Turn over the potatoes and continue baking for 20 minutes, or until golden and crisp.
6. Sprinkle the cheese and bacon on top. Bake for about 5 minutes, or until the cheese melts.
7. Remove the potatoes to a serving platter and sprinkle with salt.