



CRISPY POTATO WEDGES WITH DILL YOGURT DIP



INGREDIENTS

ITEM	QUANTITY
• Baby Yukon Gold Potatoes	1½ Lbs
• Garlic-infused Olive Oil	1½ Tbsp.
• Smoked Paprika	1 Tsp.
• Dried Rosemary	1 Tsp.
• Dried Thyme	½ Tsp.
• Salt and Pepper	
• Lactose-free Greek Yogurt	½ Cup
• Fresh Dill, Chopped	1 Tbsp.
• Lemon Juice	1 Tsp.
• Garlic-infused Olive Oil	1 Tsp.
• Green Onion Tops	1 Tbsp.
• Salt and Pepper	

SERVING SIZE 4



PREPARATION

- Preheat oven to 425°F.
- Wash potatoes and cut into evenly sized wedges.
- Toss potatoes with garlic-infused olive oil, paprika, rosemary, thyme, salt, and pepper.
- Spread potatoes on a parchment-lined baking sheet.
- Roast for 20 minutes.
- Flip wedges and continue baking another 15-20 minutes until crispy.
- While potatoes cook, combine yogurt, dill, lemon juice, garlic-infused oil, green onion tops, salt, and pepper.

- Refrigerate dip until serving.
- Serve warm potato wedges with chilled dill yogurt dip.