

# Yellow Potatoes-Oven Baked Fries

- |  |                                  |
|--|----------------------------------|
| 2/3 cup extra light olive oil-divided                        | 2 teaspoons dried herbs-optional |
| 4 medium to large yellow potatoes-halved and cut into wedges | coarse salt                      |
|  | homemade ketchup -to serve       |

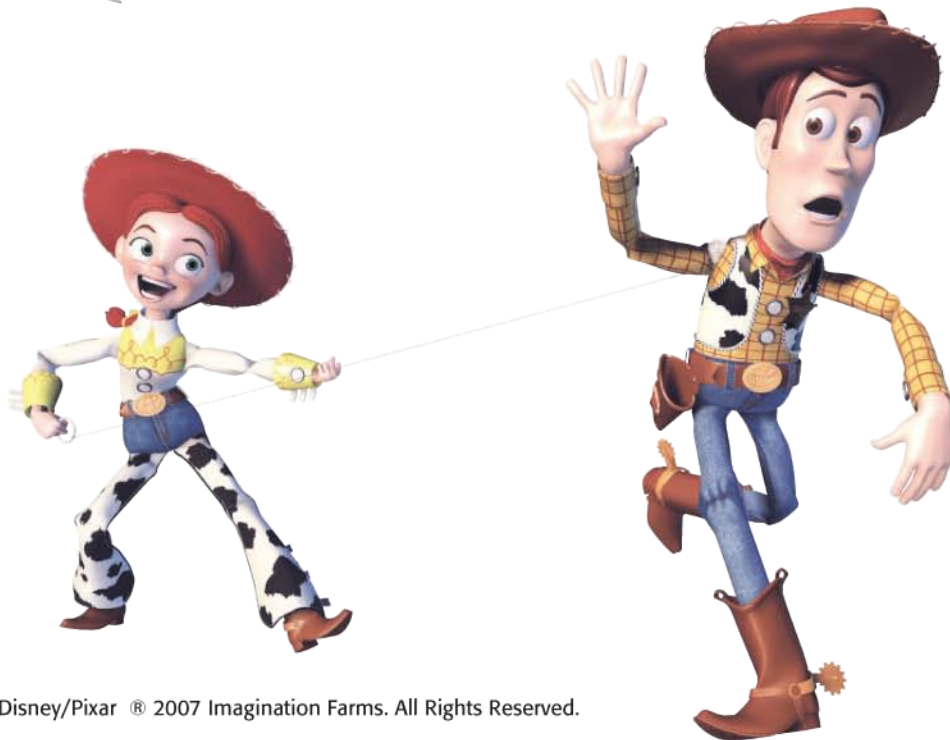
Pre-heat oven to 475 degrees. Lightly oil shallow baking pan; place in oven to get really hot while cutting potatoes. In medium bowl, combine potatoes and remaining oil. Toss to coat. Carefully remove pan from oven and place single layer of potatoes in it. Sprinkle with herbs and salt and roast for about 20 minutes or until golden brown. Remove from pan and serve with home-made ketchup.

This recipe can also be made with sweet potatoes. They will bake in less time about 12-15minutes.

Serves 4-6.



Have your parent cut out the recipe on the dotted line.



## DOUBLE VISION:

Can you spot the differences?



Double Vision Answer: hair, handkerchief, sheriff badge

## WORD SCRAMBLE:

Unscramble to see which toys are in Andy's bedroom!

- |        |        |
|--------|--------|
| WOOYD  | BZZU   |
| JESIES | SLIKNY |
| HMMMA  | XRE    |