



Italian Potato Wedges

Cooking time: 30 - 35 minutes serves: 4

2 Large waxy potatoes, unpeeled
150ml/ ¼ pint vegetable stock
1 small pepper cut into strips
1 tbsp chopped fresh basil
4 large ripe tomatoes peeled and seeded
2 tbsp tomato puree
125g/ 4½ oz button mushrooms sliced
50g/ 2oz grated cheese.

Cut each potato into 8 wedges. Put into boiling water and boil for 15 minutes. Drain well and place in a shallow oven proof dish.

Chop the tomatoes and add to the dish. Mix together the stock and tomato puree, then pour the mixture over the potatoes and tomatoes.

Add the pepper strips, mushrooms and chopped basil. Season well, then sprinkle with the cheese and cook in the oven 190°C/ 375°F or gas mark 5 for 15-20 minutes until the topping is golden. Serve at once.

TIP: For the topping use any cheese that melts well such as Mozzarella or Gruyere or Emmental, but good old Cheshire is just as good