



TIFFIN TIMETABLE				
MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Paneer Bhurji Roll	Chicken Stir Fry	Vermicelli Upma	Baked Potato Wedges	Jam Muffin

Tiffin Expert: Rashmi Naik

Baked Potato Wedges:

Baked Potato Wedges are a delicious snack. Kids love it when you add on some cheese toppings with Kissan Fresh Tomato Ketchup.

Ingredients:

1. Potato Wedges: 2 cup.
2. Oil: 1 tbsp.
3. Mixed herbs: 1 tsp.
4. Pepper powder: 1 tsp.
5. Salt: 1 tsp.
6. Cheese: 1.5 tbsp, (grated).
7. Kissan Fresh Tomato Ketchup: 2 tbsp.
8. Parsley: 1 tbsp, chopped.

Method of Preparation:

1. Pre-heat the oven to 220 degree
2. Take a baking dish and grease it with oil
3. In a bowl, take the potatoes and marinate them with Kissan Fresh Tomato Ketchup, salt, pepper, mixed herbs and some oil
4. Place the marinated potatoes on the baking dish and sprinkle parmesan cheese and chopped parsley
5. Bake for 20 mins at 180 degree, remove and serve.