

Crisply Garlic Potato Wedges

Ingredients

- 6 large russet potatoes, rinsed
- 1/4 cup olive oil
- 1 tablespoon garlic, minced
- 1/2 teaspoon onion powder
- 2 teaspoons salt
- 1 teaspoon paprika
- 1/2 teaspoon black cracked pepper
- 2/3 cup parmesan cheese, finely grated or shredded
- 2 tablespoons fresh parsley, chopped

Directions

Step 1

Preheat oven to 390 degrees F. Line 2 large baking sheets with parchment paper; set aside

Step 2

Cut each potato in half lengthways, then cut each half in half lengthways again, and then cut each half in half lengthways again until you have 8 wedges. (Make sure they are about the same thickness and size).

Step 3

In a small bowl, combine the oil, garlic, onion powder, salt, paprika and pepper. Pour the oil mixture over the potatoes and toss together to coat evenly.

Step 4

Arrange potato wedges in a single layer on a large baking tray, skin-sides-down. Sprinkle with half of the parmesan cheese and extra salt if needed.

Step 5

Bake for 35 minutes, turning wedges halfway through baking time, until golden, crisp and cooked through when tested with a fork.

Step 6

Sprinkle with parsley and remaining parmesan cheese to serve.