

BAKED GARLIC PARMESAN POTATO WEDGES

This easy recipe for Baked Garlic Parmesan Potato Wedges will blow you away with its simplicity and fantastic flavor! These make a great side dish or appetizer for parties!

Try these other side dishes with your favorite meals: Bacon Avocado Potato Salad, Best Ever Creamy Sweet Macaroni Salad, and Roasted Lemon Garlic Broccoli & Cauliflower.

Fries are my weakness. Many a time my sky-high metabolism younger self and brother made midnight french fry runs to the local Wendy's/Carls Junior/Mickey-Ds/whoever is open at that unsightly hour. I've tried to get a handle on my addiction in my adult years by ordering fries on the side only here and there when eating out, instead of going with the fries-with-everything motto I endorsed for 20 years.

When my siblings and I went to iHop for breakfast, I ordered chicken strips and fries. Pancakes are great but they just can't win out over deep fried potatoes and ketchup.

These days, like I said, I try to order fries less frequently – for obvious health reasons. Often times I'll just share with the husband, he doesn't mind giving up a few. Or 60%. He's awesome like that.

And when I'm craving some variety of fry while at home in my sweats, I usually make my own instead of heading out for a to-go order.

"A medium fry, please".

"Yes, that will be all".

For Ingredients And Complete Cooking Instructions Please Head On Over To Next Page Or Open button (>) and don't forget to

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INGREDIENTS

- 3-4 large russet potatoes, sliced into wedges
- 4 tablespoons olive oil
- 2 teaspoons salt
- 2 teaspoons garlic powder
- 2 teaspoons Italian seasoning
- $\frac{1}{2}$ cup shredded parmesan cheese
- optional: fresh parsley (or cilantro), ranch or blue cheese dressing for dipping

INSTRUCTIONS:

1. Preheat oven to 375. Lightly grease a large baking sheet and set aside.
2. Place potato wedges in a large bowl. Drizzle with olive oil and toss to coat. In a small bowl whisk together salt, garlic powder, and Italian seasoning. Sprinkle potato wedges with the shredded cheese, tossing to coat, then sprinkle with the seasoning mixture.
3. Place potato wedges on prepared baking sheet in a single layer with skin-sides-down. Bake for 25-35 minutes until potatoes are fork-tender and golden. Sprinkle with freshly chopped parsley and dressing for dipping.