

Baked Garlic Parmesan Potato Wedges





AUPAIR AGENCY

What you need?

PREP TIME: 15 MINUTES

COOK TIME: 30 MINUTES

TOTAL TIME: 45 MINUTES

- 3-4 LARGE RUSSET POTATOES - SLICED INTO WEDGES**
 - 4 TABLESPOONS OLIVE OIL**
 - 2 TEASPOONS SALT**
 - 2 TEASPOONS GARLIC POWDER**
 - 2 TEASPOONS ITALIAN SEASONING**
 - ½ CUP SHREDDED PARMESAN CHEESE**
- OPTIONAL: FRESH PARSLEY (OR CILANTRO) - RANCH OR BLUE CHEESE DRESSING FOR DIPPING**

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What to do?

1. **PREHEAT OVEN TO 190 DEGREES WHILE YOU 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.**
 3. **IN A SMALL BOWL WHISK TOGETHER SALT, GARLIC POWDER, AND ITALIAN SEASONING.**
 4. **SPRINKLE POTATO WEDGES WITH THE SHREDDED CHEESE, TOSSING TO COAT, THEN SPRINKLE WITH THE SEASONING MIXTURE.**
 5. **PLACE POTATO WEDGES ON PREPARED BAKING SHEET IN A SINGLE LAYER WITH SKIN-SIDES-DOWN.**
 6. **BAKE FOR 25-35 MINUTES UNTIL POTATOES ARE FORK-TENDER AND GOLDEN.**
 7. **SPRINKLE WITH FRESHLY CHOPPED PARSLEY AND DRESSING FOR DIPPING.**
- SERVE WITH YOUR FAVOURITE DIPPING SAUCE - WE LOVE RANCH DRESSING!**

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