



Baked Garlic Parmesan Fries



Ingredients:

- 2– 2 ½ lbs russet potatoes
- 2 Tbsp olive oil
- 1 tsp salt
- ½ tsp pepper
- 2 Tbsp butter
- 2 cloves garlic
- ¾ c Parmesan
- ¼ c parsley

Method:

1. Preheat oven to 400F.
2. Peel and cut potatoes into matchstick slices (½ inch wide by ¼ inch thick).
3. Place potato slices in a gallon zip-top bag and toss with olive oil, ½-teaspoon salt and ¼-teaspoon pepper.
4. Line two baking sheets with parchment paper.
5. Layer potato slices in a single layer on each baking sheet.
6. Bake fries in preheated oven for 30-35 minutes, flipping halfway through.
7. During the last five minutes of baking, heat butter, and garlic over medium heat in a small saucepan for 1-2 minutes, stirring constantly. When garlic starts to brown, remove from heat.
8. In a large bowl, combine fries, garlic butter, ½-teaspoon salt, ¼-teaspoon pepper, Parmesan, and parsley. Toss until fries are evenly coated.