



Oven Fresh Seasoned Potato Wedges



Ingredients:

- ¼ cup grated Parmesan cheese
- 1 tablespoon olive oil
- 1 teaspoon onion powder
- 1 teaspoon garlic powder
- ¼ teaspoon ground black pepper
- ¼ teaspoon salt
- 2 russet potatoes, scrubbed and cut into eighths

Method:

1. Preheat an oven to 425F.
2. Place Parmesan cheese, olive oil, onion powder, garlic powder, pepper, salt, and potatoes into a re-sealable plastic bag. Seal the bag, and then shake to coat the potatoes with the seasoning. Spread the potatoes over a baking sheet.
3. Bake in the preheated oven until the potatoes are easily pierced with a fork, about 25 minutes.