



Garlic Parmesan Potato Wedges



Ingredients:

- 4 large russet potatoes, scrubbed and cut into wedges
- ¼ cup olive oil
- 4 cloves garlic, minced
- ½ cup grated Parmesan cheese
- 1 tsp salt
- ½ tsp black pepper
- 1 tsp dried Italian seasoning
- ½ tsp smoked paprika
- Fresh parsley, chopped (for garnish)
- Extra Parmesan (for topping, optional)

Method:

1. Preheat oven to 400°F, and line a large baking sheet with parchment paper or foil.
2. In a large bowl, combine olive oil, minced garlic, Parmesan cheese, salt, pepper, Italian seasoning, and smoked paprika.
3. Add the potato wedges to the bowl and toss until each piece is evenly coated with the oil and seasoning mixture.
4. Place the wedges skin-side down on the prepared baking sheet in a single layer. Bake for 35–40 minutes, flipping once halfway through, until golden and crispy.
5. Remove from oven and sprinkle with extra Parmesan and chopped parsley. Serve warm with your favorite dip: ranch, ketchup, or garlic aioli!