

Baked Garlic Parmesan Potato Wedges



Ingredients:

4 large russet potatoes, cut into wedges

3 tbsp olive oil

3 cloves garlic, minced

1/2 cup grated Parmesan cheese

1 tsp Italian seasoning

1/2 tsp paprika

Salt & pepper to taste

Fresh parsley for garnish (optional)

Instructions:

Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.

Prepare potatoes: Wash and cut potatoes into wedges. Pat dry with a paper towel.

Season: In a large bowl, toss potato wedges with olive oil, garlic, Parmesan, Italian seasoning, paprika, salt, and pepper.

Arrange on baking sheet: Place wedges in a single layer, skin-side down if possible.

Bake for 35–40 minutes, flipping halfway through, until golden and crispy.

Garnish & serve: Sprinkle with fresh parsley and extra Parmesan before serving.