

Crispy Garlic Parmesan Potato Wedges



Ingredients:

- 4 large russet potatoes, washed and cut into wedges
- 3 tbsp olive oil
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp paprika
- 1/2 tsp dried oregano (optional)
- 1/2 tsp salt
- 1/4 tsp black pepper
- 1/2 cup grated Parmesan cheese
- 2 tbsp fresh parsley, chopped (for garnish)

Instructions:

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

Season potatoes: In a large bowl, toss wedges with olive oil, garlic powder, onion powder, paprika, oregano, salt, and pepper until evenly coated.

Coat with cheese: Add Parmesan cheese and toss again.

Arrange & bake: Spread wedges in a single layer on the baking sheet. Bake for 35–40 minutes, flipping halfway, until golden brown and crispy.

Garnish & serve: Sprinkle with parsley and serve with ranch or marinara sauce for dipping.