



Garlic Parmesan Potato Wedges

Ingredients

- 8 small russet potatoes, cut into wedges
- 1/4 cup olive oil
- 4 cloves garlic, minced
- 1/4 teaspoon dried rosemary
- 1/2 cup grated parmesan cheese
- Kosher salt and black pepper, to taste
- 2 tablespoons chopped parsley, for garnish
- Ketchup or other sauces, for serving

Directions

1. Place the potato wedges in a large bowl of ice water. Soak for 30 minutes.
2. Preheat oven to 425 degrees F. Line two large baking sheets with parchment paper and set aside.
3. While the potatoes are soaking, combine the olive oil, garlic, and dried rosemary in a small bowl.
4. Drain the potatoes and pat them dry with a paper towel then place back in the bowl. Drizzle the olive oil and garlic mixture over the potatoes and gently toss until wedges are well coated.
5. Place potato wedges on baking sheets, in an even layer. Sprinkle 1/4 cup of the parmesan cheese over potato wedges and season with salt and pepper, to taste.
6. Bake for 35 minutes, flipping halfway, or until the potatoes are crisp and golden brown. Remove from oven and sprinkle the remaining parmesan cheese over the wedges. Garnish with chopped parsley.