



Baked Garlic Parmesan Fries

Description

Ingredients (Serving 6)

- 3 Large Russet Potatoes
- 3 Tbsp. Olive oil
- 1 tsp. Italian seasoning
- 2 tsp. Minced garlic
- 1 Tbsp. Parsley flakes
- ¼ c Parmesan cheese grated
- ¼ c Parmesan cheese grated
- Salt and pepper to taste

How To Make Baked Garlic Parmesan Fries

1. Preheat the oven to 400 degrees.
2. Cut the potatoes into long thin french fry shapes.
3. Combine the cut up potatoes, olive oil, minced garlic, Italian seasoning as well as salt and pepper to taste in a large mixing bowl, toss to coat the fries well.
4. Spread the fries out in an even layer on a baking sheet, and bake for 30 minutes, stopping to toss and flip the fries halfway through.
5. Sprinkle the fries with the parsley flakes and ¼ cup of the Parmesan, toss to coat, and bake for another 10-15 minutes until don to your liking.

Category

1. Granda Recipes

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