These Baked Garlic Parmesan Potato Wedges are crispy on the outside, tender on the inside, and packed with flavor. Perfect as a snack, side dish, or appetizer, they pair wonderfully with a variety of dipping sauces.

- Prep Time 15 minutes mins
- Cook Time 35 minutes mins
- Total Time 50 minutes mins

- Course Appetizer, Side Dish, Snack
- Cuisine American

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- 4 large Russet potatoes cut into wedges
- 2 tsp salt
- 2 tsp garlic powder
- 2 tsp Italian seasoning
- 4 tbsp olive oil
- 1/2 cup freshly shredded Parmesan cheese

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- Servings 4 servings
- Calories 300 kcal

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- 2 tsp salt
- 2 tsp garlic powder
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- 4 tbsp olive oil
- 1/2 cup freshly shredded Parmesan cheese

Instructions

- Preheat your oven to 400°F (200°C). Wash and dry the russet potatoes thoroughly. Slice each potato in half lengthwise, then cut each half into 3-4 wedges. Place the wedges in a large mixing bowl and drizzle with olive oil, tossing to coat.
- In a small bowl, combine salt, garlic powder, and Italian seasoning. Sprinkle the seasoning mix over the potato wedges and toss to coat evenly. Add Parmesan cheese

and toss again to coat.
- Line a baking sheet with parchment paper or lightly grease it. Arrange the wedges in a single layer, skin side down. Bake in the preheated oven for 25 to 35 minutes, flipping halfway through, until golden brown and tender.
- Remove from the oven, transfer to a serving platter, and garnish with freshly chopped parsley. Serve hot with a selection of dipping sauces.

Notes

Try different dipping sauces like bleu cheese, ketchup, queso, or honey mustard. Leftovers can be reheated in the oven for a quick snack.

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