

# Baked Potato Wedges

Prep Time: 10 minutes

Cook Time: 30 minutes

## Ingredients:

4 medium Russet potatoes, sliced in wedges

2 tablespoons extra virgin olive oil

2 teaspoons dry thyme

1 teaspoon paprika

1 teaspoon garlic powder

1 teaspoon kosher salt

1 teaspoon black pepper

2 tablespoons fresh parsley, chopped

1. Preheat oven to 400 degrees and place the oven rack in the middle.
2. Wash, peel, and cut potatoes into quarters, and then cut into 2-3 wedges per quarter.
3. In a large bowl combine olive oil, thyme, paprika, garlic powder, kosher salt, and black pepper. Toss the sliced potato wedges and cover well with spices and olive oil mixture.
4. Arrange potatoes in a single layer on 2 parchment lined baking sheets. Bake at 400 degrees for 30 minutes, flipping the potatoes halfway through.
5. Serve warm, and sprinkle with chopped parsley for garnish and freshly grated Swiss cheese if desired.

## Notes:

1. Use Russet potatoes for wedges that are crunchy on the outside and fluffy & mild inside.
2. Cut the potatoes into equally thin wedges to ensure even baking.
3. Dry your wedges. Lay them on paper towel and cover with another paper towel, press down and dry thoroughly. This will make them crispier.
4. Make sure the potatoes are evenly coated with oil and seasonings. You can use a large bowl to toss for even coating.
5. Place the potatoes in a single layer on baking sheet. If they are too crowded, they will steam and won't get crispy.
6. Roast at high heat for potato wedges crispy on the outside and soft on the inside.
7. Flip the potatoes halfway through for even baking on both sides.
8. Be sure to bake in a preheated oven for best results.