



Parmesan Fries

Servings: 4

Prep Time: 10 minutes

Cooking Time: 30 minutes

Ingredients:

1 cup of olive oil

1/4 cup grated parmesan cheese

1 tsp. garlic salt

4-6 Yukon gold or russet potatoes, cut into thin wedges

Directions:

1. Preheat oven to 425°F.
2. Slice potatoes into wedges. The thinner you make them crispier they will get.
3. Put in bowl with olive oil. Make sure all pieces get coated in the oil.
4. Drag potatoes through parmesan cheese. Flip to make sure all sides get covered with cheese.
5. Place on non-stick cookie sheet and place in oven for 30 minutes or until they reach the crispiness that you desire.