



Cajun Potato Wedges

Oscar · 28/09/2024



Prep Time

55 mins

Difficult

Medium

Servings

4

Description

A healthier option than french fries Great with grilled cheese hot dogs or hamburgers Dip into ketchup or spicy ranch dressing

Ingredients

— - 4 baking potatoes - 3 tablespoons olive oil - 1 teaspoon minced fresh garlic - $\frac{1}{4}$ teaspoon salt - $\frac{1}{4}$ teaspoon ground black pepper - 1 $\frac{1}{2}$ teaspoons onion powder - $\frac{1}{2}$ teaspoon paprika

Instructions

1. Preheat oven to 425 degrees F (220 degrees C). Grease a baking sheet. Cut each potato into 12 wedges; place in a large bowl. Toss potatoes with olive oil
2. garlic
3. salt
4. pepper
5. onion powder
6. and paprika. Arrange in a single layer on prepared baking sheet. Bake in preheated oven for 20 minutes. Turn potatoes over and continue baking until golden and crisp
7. 25 to 30 minutes longer. Recipe Tip Melt Cheddar or Parmesan cheese on top of potatoes once baked.