

OvenBaked Garlic and Parmesan Fries

Savannah · 29/09/2024



Prep Time

1 hr

Difficult

Medium

Servings

4

Description

You'll love these garlic Parmesan fries. Consider yourself warned: you'll want them every day.

Ingredients

- 4 large unpeeled russet potatoes
- cut into 1/4-inch strips - 1/4 cup olive oil - 3 cloves garlic
- minced - 1/2 teaspoon ground dried thyme - 1/2 teaspoon seasoned salt
- divided (Optional) - 3/4 cup grated Parmesan cheese
- divided - 1/4 cup chopped fresh parsley

Instructions

1. Preheat the oven to 425 degrees F (220 degrees C). Place potatoes in a large bowl and drizzle with olive oil. Season with garlic
2. thyme
3. and 1/4 teaspoon seasoned salt; toss until evenly coated. Lift fries out of the bowl and spread evenly onto a nonstick baking sheet. Save remaining oil in the bowl. Bake in the preheated oven for 30 minutes
4. flipping fries halfway. Return fries to the bowl with olive oil. Sprinkle with 1/2 cup Parmesan cheese and parsley; toss to coat. Spread again onto the baking sheet. Continue baking until cheese melts
5. about 10 minutes. Sprinkle with remaining 1/4 cup Parmesan cheese and 1/4 teaspoon seasoned salt to serve.