



Baked Garlic Parmesan Potato Wedges

Introduction

Baked Garlic Parmesan Potato Wedges are a delectable side dish that is perfect for any occasion. With crispy edges and a savory garlic flavor, these wedges are sure to become a favorite in your household. They're easy to prepare and make a great accompaniment to burgers, grilled meats, or even as a stand-alone snack. Let's dive into the details of this fantastic recipe.

Detailed Ingredients with measures

Potatoes - 4 large, cut into wedges
Olive Oil - 3 tablespoons
Garlic Powder - 1 teaspoon
Parmesan Cheese - 1/2 cup, grated
Salt - 1 teaspoon
Black Pepper - 1/2 teaspoon
Dried Italian Herbs - 1 teaspoon (optional)
Fresh Parsley - for garnish, chopped (optional)

Prep Time

The prep time for these delicious potato wedges is approximately 15 minutes. During this time, you'll be washing, cutting, and seasoning the potatoes to prepare them for baking.

Cook Time, Total Time, Yield

The cook time is about 30-35 minutes until the wedges are golden brown and

crispy. In total, the recipe will take approximately 50 minutes from start to finish. This recipe yields around 4 servings, making it perfect for a family dinner or a gathering with friends. Enjoy the delightful flavors of Garlic Parmesan Potato Wedges that everyone will love!



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Detailed Directions and Instructions

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