

MORTON & BASSETT SPICES®

Garlic Lemon Potato Wedges



- 4 red potatoes
- 1 tablespoon extra virgin olive oil
- 1 tablespoon Morton & Bassett Granulated Garlic
- ½ lemon
- ¼ cup Morton & Bassett Italian Parsley
- ¼ cup finely grated parmesan cheese
- 1 teaspoon salt

Preheat oven to 350 degrees.

Cut potatoes into wedges (about ¾ inch thick)

In large mixing bowl, toss potato wedges with olive oil, granulated garlic, and lemon juice.

Lay potato wedges in single layer on baking sheet.

Bake at 350 degrees for 25 minutes.

While the potatoes bake, mix chopped parsley with grated parmesan to make the sprinkle.

Remove potatoes from oven and let cool. Sprinkle the parsley and parmesan on top and enjoy!



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