

Lexi's Potato Wedges

SERVES: 4-6

INGREDIENTS:

- 4 Russet potatoes, sliced into wedges
- 4 T Olive oil
- 2 tsp Salt
- 2 tsp Garlic powder
- ½ c Shredded parmesan cheese
- 2 tsp Italian seasoning



optional:

- Fresh parsley (or cilantro)
- Ranch or blue cheese dressing for dipping

DIRECTIONS:

1. Preheat the oven to 375 degrees.
2. Lightly grease a large baking sheet and set aside
3. Place potato wedges in a large bowl. Drizzle with olive oil and toss to coat. In a small bowl, whisk together salt, garlic powder, and Italian seasoning.
4. Sprinkle potato wedges with the shredded cheese, tossing to coat, then sprinkle with seasoning mixture.
5. Place potato wedges on prepared baking sheet in a single layer with skin-sides-down. Bake for 25-35 minutes until potatoes are fork-tender and golden.
6. Sprinkle with freshly chopped parsley and serve with dressing for dipping!

Flay **CHIX**
Feed like a BOSS.