

Crispy Garlic Parmesan Potatoes

Satisfy your cravings with these crispy garlic parmesan potatoes, perfectly seasoned and baked to golden perfection. A delightful main dish that highlights the humble potato with a burst of flavor.



Main Dish

40 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 2 medium potatoes
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 2 tablespoons grated Parmesan cheese
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Preheat your oven to 425°F (220°C).
- 2 Wash and scrub the potatoes, then cut them into wedges.
- 3 In a bowl, toss the potato wedges with olive oil, garlic powder, oregano, salt, and pepper until evenly coated.
- 4 Spread the wedges on a baking sheet in a single layer.
- 5 Bake for 25-30 minutes, turning halfway through, until the potatoes are golden and crispy.
- 6 Remove from the oven and sprinkle with grated Parmesan cheese.
- 7 Return to the oven for an additional 5 minutes to melt the cheese.
- 8 Garnish with fresh parsley if desired, and serve warm.