

Crispy Parmesan Herb Fries

Elevate your half-cooked fries with a crisp, cheesy exterior and a burst of herbaceous flavor. These Parmesan Herb Fries are the perfect side or snack, ready in under 30 minutes!


25 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 200g half-cooked French fries
- 2 tablespoons olive oil
- 30g grated Parmesan cheese
- 1 teaspoon dried oregano
- 1 teaspoon garlic powder
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Preheat your oven to 220°C (425°F).
- 2 In a bowl, toss the half-cooked fries with olive oil, ensuring they are well-coated.
- 3 Sprinkle the grated Parmesan, oregano, garlic powder, salt, and pepper over the fries. Toss again to distribute evenly.
- 4 Spread the fries in a single layer on a baking sheet lined with parchment paper.
- 5 Bake for 15-20 minutes, or until golden brown and crispy, flipping halfway through.
- 6 Remove from the oven and garnish with fresh parsley if desired. Serve hot.