

Herb-Crusted Potato Wedges

These crispy herb-crusted potato wedges are a delightful main dish, perfect for a satisfying meal. Easy to make and bursting with flavor, they make an excellent treat for any potato lover.



Main Dish

35 min

Total time

easy

Difficulty

250

kcal / serving

Ingredients

- 1 large potato
- 1 tablespoon olive oil
- 1/2 teaspoon garlic powder
- 1/2 teaspoon paprika
- 1/2 teaspoon dried oregano
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Preheat the oven to 425°F (220°C).
- 2 Wash and scrub the potato thoroughly, then cut it into wedges.
- 3 In a bowl, combine olive oil, garlic powder, paprika, oregano, salt, and pepper.
- 4 Toss the potato wedges in the oil mixture until evenly coated.
- 5 Arrange the wedges on a baking sheet in a single layer.
- 6 Bake for 25–30 minutes or until golden brown and crispy, flipping halfway through.
- 7 Remove from the oven and let cool slightly before serving.
- 8 Garnish with fresh parsley if desired.