

Herb-Crusted Potato Wedges

These crispy herb-crusted potato wedges are a delightful main dish that combines simplicity and flavor. Perfectly seasoned and baked to perfection, they make a delicious and satisfying meal for any potato lover.



Main Dish

35 min

Total time

easy

Difficulty

320

kcal / serving

Ingredients

- 1 large potato
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1 teaspoon paprika
- 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. Cut it into wedges.
- 3 In a bowl, combine olive oil, garlic powder, oregano, paprika, salt, and pepper.
- 4 Toss the potato wedges in the oil mixture until well coated.
- 5 Arrange the wedges on a baking sheet in a single layer.
- 6 Bake for 25-30 minutes, turning halfway, until golden and crispy.
- 7 Remove from the oven and let cool slightly before serving.
- 8 Garnish with fresh parsley if desired.