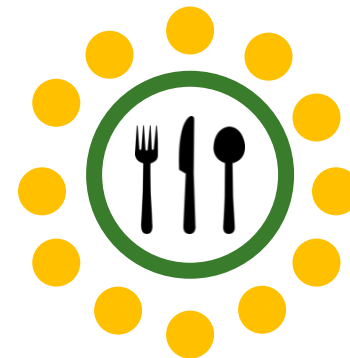


recipe of the week:

Baked Garlic Parmesan Potato Wedges



ingredients:

4 russet potatoes (large, sliced into wedges)

2 teaspoons salt

2 teaspoons garlic powder

2 teaspoons Italian seasoning

1/2 cup shredded parmesan cheese

Fresh parsley

Ranch dressing

directions:

1. Preheat oven to 375. Lightly grease a large baking sheet and set aside.

2. 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. Sprinkle potato wedges with parmesan cheese, tossing to coat, then sprinkle with the seasoning mixture.

3. Place potato wedges on prepared baking sheet in a single layer with skin-side down. Bake for 25-35 minutes until potatoes are fork-tender and golden. Sprinkle with freshly chopped parsley and dressing for dipping.

Presented by:

