

Foodnity Recipes

Garlic Parmesan Potato Wedges – Easy Baked Side Dish

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large russet potatoes, washed and cut into wedges
- [ ] 3 tbsp olive oil
- [ ] 4 cloves garlic, minced
- [ ] 1/4 cup grated Parmesan cheese
- [ ] 1 tsp lemon zest
- [ ] 1 tbsp fresh lemon juice
- [ ] 1 tsp dried oregano
- [ ] Salt and freshly ground black pepper to taste
- [ ] Fresh parsley, chopped for garnish

Optional Dip

- [ ] 1/2 cup plain Greek yogurt
- [ ] 1 tsp honey
- [ ] 1 tsp chopped chives

Instructions

1. Preheat the oven to 425°F (220°C) and line a baking sheet with parchment paper.
2. In a large bowl, toss the potato wedges with olive oil, minced garlic, lemon zest, lemon juice, oregano, salt, and pepper until evenly coated.
3. Spread the wedges in a single layer on the prepared sheet; sprinkle grated Parmesan over the top.
4. Bake for 20 minutes, then flip the wedges, add another light dusting of Parmesan, and continue baking another 10-12 minutes until golden and crisp.
5. Remove from oven, garnish with fresh parsley and serve immediately with the optional yogurt-honey dip.

Nutrition per serving

280 kcal	5 g	38 g	10 g
Calories	Protein	Carbs	Fat

Tips & notes

- For extra crunch, let the coated wedges sit on the sheet for 5 minutes before baking.
- If you prefer a spicier version, add a pinch of red pepper flakes to the seasoning mix.
- A quick drizzle of truffle oil after baking adds an elegant finish.