

Baked Garlic Parmesan Potato Wedges - Crispy, Cheesy, and Oven-Baked to Perfection

If you're craving something golden, crispy, and loaded with flavor, these



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large russet potatoes, washed and cut into wedges
... cup olive oil
3 cloves garlic, minced
 $\frac{1}{2}$ cup grated Parmesan cheese
1 tsp paprika
1 tsp dried oregano
 $\frac{1}{2}$ tsp garlic powder
 $\frac{1}{2}$ tsp onion powder
Salt and black pepper, to taste
Fresh parsley, chopped, for garnish

DIRECTIONS

1. Preheat the Oven: Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper or lightly grease it with oil.
2. Prep the Potatoes: Cut each potato into about 8 wedges. Soak them in cold water for 20-30 minutes - this helps remove starch and enhances crispiness.
3. Drain and pat dry thoroughly with a clean towel.
4. Season the Wedges: In a large bowl, combine:
5. Olive oil
6. Garlic
7. Parmesan
8. Paprika
9. Oregano
10. Garlic powder
11. Onion powder
12. Salt and pepper
13. Toss the potato wedges in the mixture until evenly coated.
14. Bake: Arrange the wedges skin-side down on your baking sheet in a single layer.
15. Bake for 35-40 minutes, flipping halfway through, until the edges are golden and crispy.
16. Finish & Serve: Sprinkle with extra Parmesan and chopped parsley just before serving.
17. Serve hot with dipping sauces like ranch, garlic aioli, or a tangy marinara.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/baked-garlic-parmesan-potato-wedges-crispy-cheesy-and-oven-baked-to-perfection/>