

Crispy Baked Garlic Parmesan Potato Wedges - Your New Favorite Side

Baked Garlic Parmesan Potato Wedges



OVEN
425°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large russet potatoes, scrubbed and cut into wedges
... cup olive oil
4 cloves garlic, minced
¼ cup grated Parmesan cheese
1 tsp dried oregano (optional)
¼ tsp paprika
¼ tsp garlic powder
Salt & black pepper, to taste
Chopped parsley or green onions, for garnish (optional)
Favorite dipping sauce (ranch, aioli, ketchup, or spicy mayo)

DIRECTIONS

1. **Preheat & Prep the Potatoes:** Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper or foil for easy cleanup.
2. **Scrub and dry the potatoes.** Cut each one lengthwise into 8 thick wedges.
3. **Season the Wedges:** In a large bowl, mix olive oil, minced garlic, paprika, garlic powder, salt, and pepper.
4. **Add potato wedges to the bowl and toss to coat them thoroughly in the garlic oil mixture.**
5. **Sprinkle half the : Parmesan cheese over the wedges and toss again.**
6. **Bake:** Arrange wedges skin-side down on the prepared baking sheet in a single layer.
7. **Bake for 25-30 minutes, flipping halfway through, until golden brown and crispy on the edges.**
8. **Add More Cheese:** Once out of the oven, immediately sprinkle the remaining Parmesan cheese over the hot wedges so it melts slightly.
9. **Garnish & Serve:** Top with chopped parsley or green onions if desired.
10. **Serve hot with your favorite dipping sauces.**

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