

Oven-Baked Garlic Parmesan Wedges with Ranch for Dipping

Baked Garlic Parmesan Potato Wedges ???



OVEN
375°F

TIME
30 min

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INGREDIENTS

3-4 large russet potatoes, sliced into wedges
4 tablespoons olive oil
2 teaspoons salt
2 teaspoons garlic powder
2 teaspoons Italian seasoning
½ cup shredded parmesan cheese
Optional: fresh parsley or cilantro, ranch or blue cheese dressing for dipping

Instructions:

1. Preheat Oven:

Preheat to 375°F (190°C).

Lightly grease a large baking sheet with cooking spray or a thin layer of oil.

2. Prep the Potatoes:

Slice potatoes into evenly sized wedges.

Place them in a large bowl and drizzle with olive oil, tossing to coat well.

3. Add Seasonings & Cheese:

In a small bowl, whisk together the salt, garlic powder, and Italian seasoning.

Sprinkle the potato wedges with parmesan cheese, toss to coat, then add the seasoning blend.

4. Arrange & Bake:

Lay wedges in a single layer, skin side down, on the prepared baking sheet.

Bake for 25-35 minutes, or until potatoes are golden and fork-tender. Thicker wedges may take

slightly longer.

5. Finish & Serve:

Garnish with chopped parsley or cilantro, if desired.

Serve hot with ranch or blue cheese dressing for dipping.

Tips for Success:

Use russet potatoes-they get crispier edges and a soft, fluffy inside.

Don't overcrowd the pan-give each wedge room to crisp.

Want them extra crispy? Bake at 400°F and flip halfway through.

Use freshly grated parmesan for more melt and flavor than pre-shredded.

Serving Suggestions & Pairings:

Beer Cheese Dip for the ultimate game day combo

Sheet Pan Quesadillas for a loaded Tex-Mex platter

Dorito Casserole for a bold comfort-food pairing

Cheese-Stuffed Chicken Wontons for the ultimate appetizer table

Easy Turkey Wings for a Southern-inspired meal

Storage & Leftovers:

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9. Finish & Serve:: Garnish with chopped parsley or cilantro, if desired.
10. Serve hot with ranch or blue cheese dressing for dipping.
11. Tips for Success: Use russet potatoes-they get crispier edges and a soft, fluffy inside.
12. Don't overcrowd the pan-give each wedge room to crisp.
13. Want them extra crispy? Bake at 400°F and flip halfway through.
14. Use freshly grated parmesan for more melt and flavor than pre-shredded.
15. Serving Suggestions & Pairings: These wedges are incredibly versatile! Serve them with:

- 16. Beer : Cheese Dip for the ultimate game day combo
- 17. Sheet : Pan Quesadillas for a loaded Tex-Mex platter
- 18. Dorito : Casserole for a bold comfort-food pairing
- 19. Cheese-: Stuffed Chicken Wontons for the ultimate appetizer table
- 20. Easy : Turkey Wings for a Southern-inspired meal
- 21. Storage & Leftovers: Fridge: Store in an airtight container up to 3 days
- 22. Reheat: Best reheated in a 400°F oven or toaster oven to restore crispness
- 23. Freezer: Not recommended, as texture may change
- 24. More Recipes You'll Love: Keep the comfort food coming with these favorites:
- 25. Dorito : Casserole

TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/oven-baked-garlic-parmesan-wedges-with-ranch-for-dipping/>