

Perfectly Crispy Oven-Roasted Fries You'll Make on Repeat

Crispy exterior, fluffy interior



OVEN
450°F

TIME
45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

6 cups medium potatoes, peeled and cut into wedges
6 tablespoons olive oil
¾ tablespoon paprika
1 teaspoon pink sea salt
½ tablespoon garlic powder
1 teaspoon onion powder
1/3 teaspoon black pepper

DIRECTIONS

- 1.** Step 1: Prep the Oven: Preheat your oven to a blazing hot 450°F (232°C). This high temp is key for crispiness.
- 2.** Step 2: Slice the Potatoes: Peel the potatoes and slice them into thick wedges-aim for similar size so they cook evenly.
- 3.** Step 3: Season Everything: Toss your potato wedges in a large bowl with olive oil, paprika, garlic powder, onion powder, salt, and pepper. Mix until every piece is coated.
- 4.** Step 4: Arrange for Maximum Crunch: Spread the wedges in a single layer on two baking sheets lined with parchment or lightly greased. Don't crowd them-space = crunch.
- 5.** Step 5: Bake to Perfection: Bake for 45 minutes, flipping the fries with a spatula every 15 minutes to ensure they roast evenly on all sides.
- 6.** Step 6: Drain & Serve: Once golden brown and crispy, place fries on paper towels briefly to drain. Then dive in while hot!

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

Original recipe: <https://chefmaniac.com/perfectly-crispy-oven-roasted-fries-youll-make-on-repeat/>