

# Football Season Signature Recipe

## Ingredients

4	Russet potatoes, large, washed
4 tbsp.	Olive oil
2 tsp.	Kosher salt
2 tsp.	Garlic powder
2 tsp.	Italian seasoning
½ cup	Parmesan cheese, shredded
2 tbsp.	Italian parsley flat leaf, chopped

# Roasted Garlic Parmesan Potato Wedges

## Directions

1. Preheat oven to 375°. Lightly oil a large baking sheet and set aside.
2. Place potato wedges in a large bowl. Drizzle with olive oil and toss to coat.
3. In a small bowl whisk together salt, garlic powder, and Italian seasoning. Sprinkle potato wedges with the shredded cheese, tossing to coat, then sprinkle with the seasoning mixture.
4. Place potato wedges on prepared baking sheet in a single layer with skin sides down.
5. Bake for 25-35 minutes until potatoes are fork-tender and golden. Sprinkle with freshly chopped parsley.
6. Serve with your favorite dressing for dipping.

