

# Oven-Baked Potatoes

## Ingredients

- 4 russet potatoes
- ¼ cup extra virgin olive oil
- ¼ tsp sea salt
- ¼ tsp garlic powder
- ¼ tsp paprika
- ¼ tsp black pepper
- 2 tbsp chopped fresh parsley leaves
- ¼ cup parmesan cheese

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**Prep Time**

15 minutes

**Cook Time**

35 minutes

**Serves**

4 (6 wedges)

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## Procedure

1. Wash and cut potatoes into wedges by cutting lengthwise in half then slice each half into three slices.
2. Place potatoes in a bowl of water with about two cups of ice cubes, let stand for 30 minutes then pat dry with paper towels.
3. Place salt, garlic powder, paprika and black pepper into a large mixing bowl. Add potatoes and shake together.
4. Next, add olive oil to the bowl and toss until potatoes are coated. Line baking sheet with parchment paper.
5. Place potatoes on lined sheet and bake at 450°F for 30-35 minutes until cooked thoroughly.
6. Toss potatoes in mixing bowl with parsley and cheese. Serve with sauce of choice!

