

CRISPY OVEN-ROASTED POTATOES



Ingredients:

4	Large	Russet potatoes, cut into wedges
3	Tablespoons	Olive oil
1	Teaspoon	Salt
¼	Teaspoon	Black pepper
¼	Teaspoon	Paprika
¼	Cup	Parmesan cheese, grated (optional)

Directions:

1. Bring a large pot of water to a boil. Place potato wedges in pot and cook 5 minutes.
2. Whisk oil and seasonings in a large bowl. After par-boiling potatoes, drain (don't rinse) them and toss with the oil mixture until they're evenly coated.
3. Arrange in a single layer on a cookie sheet. Roast in a 450° oven for 15 minutes. Remove from oven (don't turn them – you'll lose some of the crispy goodness). Sprinkle with parmesan (if desired).
4. Return to oven and bake an additional 10 minutes.