



## **French Fries**

### **Ingredients:**

- 4 teaspoons olive oil
- 4 medium baking potatoes (1 1/2 pounds total), scrubbed
- 1/2 teaspoon salt
- 1/8 to 1/4 teaspoon freshly ground black pepper
- 1/4 cup grated Parmesan

### **Instructions:**

- Line a baking sheet with aluminum foil; brush with 2 teaspoons of the olive oil. Set aside.
- Cut the potatoes lengthwise into 1/2-inch-thick wedges. Transfer to a large bowl. Add remaining olive oil; toss to coat. Sprinkle potato wedges with the salt and black pepper, tossing to coat. Arrange potatoes in a single layer on prepared baking sheet.
- Bake in a 450° oven for 12 minutes. Turn potatoes; sprinkle with the Parmesan. Bake for 10 to 12 minutes more or until tender and golden.

**Makes:** 4 servings.

**Calories per Serving:** 155