

Garlic Parmesan Baked Fries

So crispy, you won't even know they aren't deep fried.

4 large white potatoes; peeled, washed, and sliced – (dabbed dry with paper towel)

1/4 cup of olive oil

1/2 cup shaker parmesan cheese

1- 1/2 tsp. garlic salt

1/2 tsp. chili powder

1 tsp. Italian seasoning

*I also added 1/8 tsp of fresh garlic, this is optional.

Mix everything well in large bowl and transfer to a cook sheet spreading fries apart to bake evenly.

Bake at 425' for the first 15 minutes; then flip fries.

Bake another 25-30 minutes at 400' till golden brown; flipping fries over as needed. Serve with a side of Mayo-chup, or just ketchup is you desire. ☐