

# Oven Baked Potato Wedges

5 ingredients · 40 minutes · 4 servings



## Directions

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1. Preheat oven to 400°F (204°C) and line a large baking sheet with parchment paper.
2. Add the potato wedges to a mixing bowl and season with oil, Italian seasoning, salt and pepper.
3. Arrange the seasoned potato wedges on the prepared baking sheet in a single layer. Bake for 20 to 25 minutes until the bottom side is crisp and golden brown then flip each potato wedge over and continue to bake for an additional 10 to 15 minutes.
4. Serve immediately and enjoy!

## Notes

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### More Flavor

Add cayenne pepper, chili powder, cumin, paprika or nutritional yeast to the seasoning.

### No Olive Oil

Use avocado oil instead.

### Leftovers

Extra potato wedges will keep in the fridge for up to 3 days. Reheat in the oven to maintain crispiness.

## Ingredients

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- 4 Russet Potato (medium, cut into wedges)
- 1 **tbsp** Extra Virgin Olive Oil
- 1 **tsp** Italian Seasoning
- 1/4 **tsp** Sea Salt
- 1/4 **tsp** Black Pepper