

## Baked Herbed Potato Wedges: [back to recipe](#)

INGREDIENTS:	DIRECTIONS:
<ul style="list-style-type: none"><li>• good baking potatoes</li><li>• olive oil</li><li>• 2 T. seasonings (I often use Herbes de Provence)</li><li>• 1 pinch Paprika</li><li>• salt and pepper</li></ul>	<ul style="list-style-type: none"><li>• Preheat oven to 425°F. Line a large baking sheet with parchment paper or a silicon mat.</li><li>• Peel and cut potatoes into wedges (you don't need to peel the potatoes, but we like them better peeled)</li><li>• In a medium bowl, mix olive oil, herbs, paprika, salt, and pepper.</li><li>• Toss potato wedges into oil mixture until fully coated with oil and herbs</li><li>• Arrange in a single layer on baking sheet and bake for 20 minutes in preheated oven.</li><li>• Flip potato wedges and bake for an additional 15-20 minutes, or until potatoes are cooked through and crispy.</li><li>• Serve immediately with your favorite dipping sauce!</li></ul>

Serves 6

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