

Crispy Garlic Parmesan Potato Wedges

The foolproof guide to perfectly golden, melt-in-your-mouth homemade wedges.





If you've ever craved the perfect, crispy restaurant-style fry but wanted the wholesome comfort of cooking at home, you're in the right place. This master recipe transforms the humble Russet potato into something extraordinary. The secret lies in the magical Maillard reaction—where high heat meets savory parmesan to create an irresistible, golden crust around a fluffy, tender center. Say goodbye to soggy oven fries forever.

Prep Time:
10 mins

Cook Time:
35 mins

Servings:
4-6

Oven Temp:
400°F



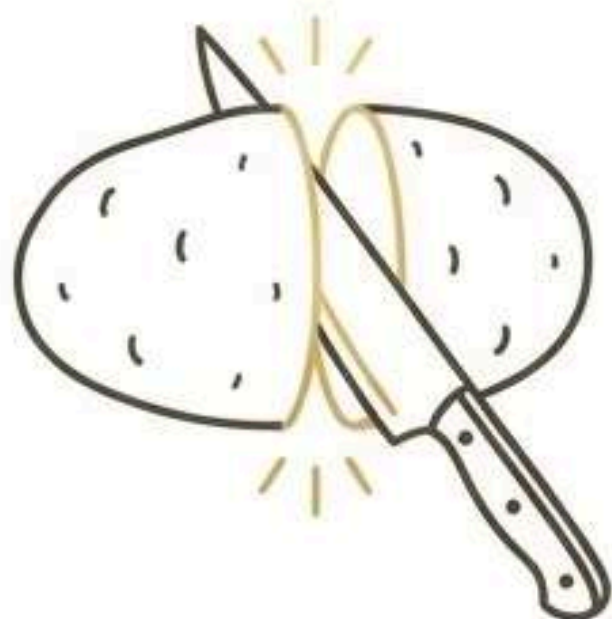
The Groceries

- 3–4 Large Russet Potatoes (approx. 2 lbs)
- 3 tbsp Olive Oil (or Avocado Oil)
- ½ cup Parmesan Cheese (freshly grated)
- 2 tsp Garlic Powder
- 1 tsp Italian Seasoning
- 1 tsp Smoked Paprika (for a gorgeous color)
- 1 tsp Kosher Salt & ½ tsp Black Pepper
- Fresh Parsley or Chives (for garnish)

The Toolkit

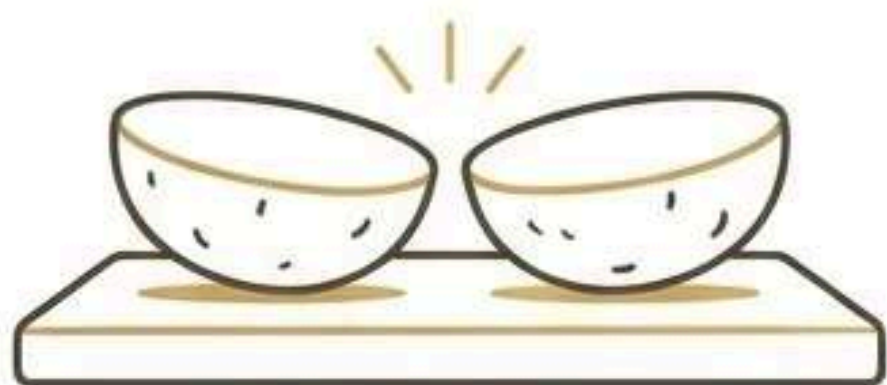
- Large, heavy-duty baking sheet
- Parchment paper (crucial to prevent sticking)
- Large mixing bowl
- Sharp chef's knife
- Metal spatula (for scraping up the crispy cheese)

The Perfect Cut: Knife Skills 101



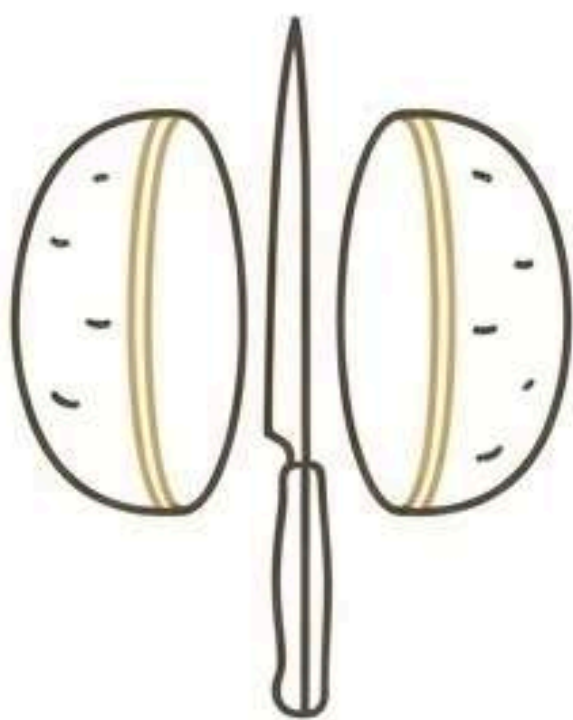
Step 1: The Base

Slice the scrubbed, dried Russet potato in half lengthwise.



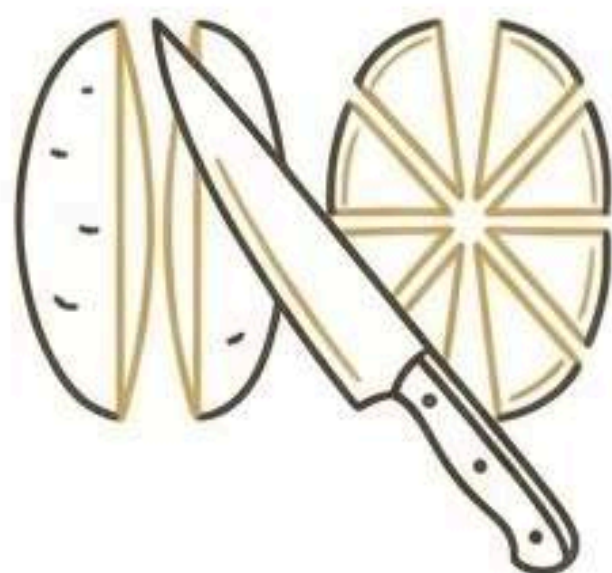
Step 2: Safety First

Place the two halves flat-side down on your cutting board. (Placing them flat ensures they won't roll, preventing knife slips).



Step 3: The Quarter

Slice each half lengthwise down the middle again.



Step 4: The Wedges

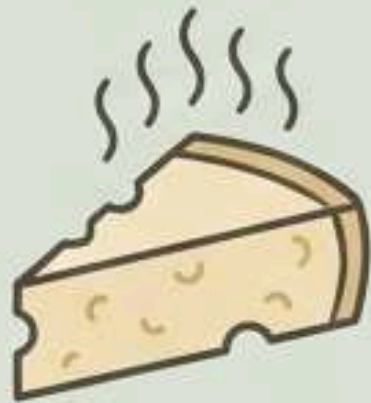
Cut each quarter in half one final time. You will yield exactly 8 perfectly even wedges per potato.

The 3 Golden Rules of Crispiness



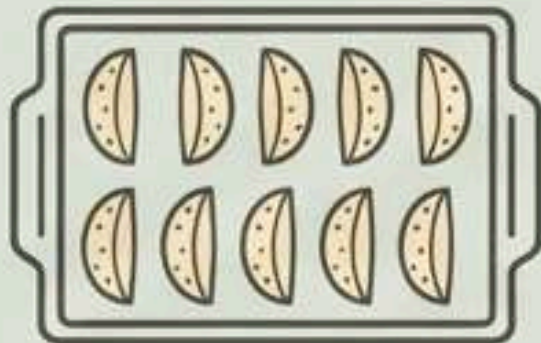
Rule 1: Bone Dry is Best.

Moisture is the enemy of crunch. After washing your potatoes, pat them completely dry with paper towels. Any leftover water will cause the potatoes to steam in the oven rather than roast.



Rule 2: The Parmesan Crust.

The cheese isn't just for flavor; it acts as a physical crisping agent. As the cheese hits the hot parchment paper, it browns and bonds with the potato, creating an irresistible, crunchy outer shell.



Rule 3: Give Them Space.

Do not overcrowd your pan. Arrange the wedges in a single layer with breathing room between them. If they touch, they will trap moisture and become soggy. Use two pans if necessary!

The Master Method

1

1. Preheat & Prep

Heat oven to 400°F. Line a large baking sheet with parchment paper.

2

2. Oil

Place dried potato wedges in a large bowl. Drizzle with 3 tbsp olive oil and toss vigorously until completely coated.

3

3. Season & Coat

Sprinkle the parmesan, garlic powder, Italian seasoning, smoked paprika, salt, and pepper over the oiled potatoes. Toss again until the spices and cheese cling to the wedges.

4

4. Arrange

Place wedges on the baking sheet in a single layer, ensuring one of the flat, skinless sides is facing down to maximize pan contact.

5

5. Bake

Roast for 30–35 minutes until fork-tender and deeply golden. Flip the wedges halfway through using tongs to ensure even browning.

6

6. The Crucial Rest

Remove from the oven and let them sit for 5 minutes. This allows the melted cheese to set and stick to the potato rather than ripping off on the pan. Garnish with parsley.

The Ultimate Dip Pairing Matrix

The Classics

For the purists.

- Classic Tomato Ketchup
- Roasted Garlic Aioli

Cool & Creamy

To balance the savory crunch.

- Greek Yogurt Ranch
- Chunky Bleu Cheese Dressing
- Fresh Tzatziki

Spicy & Bold

For those who want a kick.

- Sriracha Ketchup
- Chipotle Mayo
- Honey Mustard

Gourmet & Fresh

Elevated, restaurant-style pairings.

- Zesty Green Chimichurri
- Warm Marinara Sauce
- Melted Queso

Troubleshooting & Storage FAQ

Q: Why aren't my wedges getting crispy?

A: This usually comes down to moisture or crowding. Ensure you pat the potatoes entirely dry before oiling, and ensure they have plenty of space on the baking sheet. Also, confirm your oven is fully preheated to 400°F.

Q: The cheese is stuck to my parchment paper! What do I do?

A: Patience is key! You must let the wedges rest for 5 minutes out of the oven. This allows the cheese to cool slightly and bond to the potato. Use a thin metal spatula to break the cheese between the wedges and lift them cleanly.

Q: Can I use Yukon Gold or Red potatoes instead?

A: Absolutely. Russets are recommended because their high starch content yields the fluffiest interior, but Yukon Golds will provide a creamier, slightly denser bite that is equally delicious.

Q: How should I store and reheat leftovers?

A: Store in an airtight container in the fridge for up to 4 days. To reheat, skip the microwave (which makes them soggy). Instead, pop them in a 400°F oven or air-fryer for 5–8 minutes to restore their crunch.



Bon Appétit! We hope these crispy wedges bring as much joy to your kitchen table as they do to ours. Nothing beats the comfort of sharing a warm, home-cooked meal.

Per Serving (Approximate):

Calories: 404 kcal
Carbohydrates: 52g
Protein: 11g
Fat: 18g

**Did you make this recipe?
We'd love to see it!
Share your crispy
creations with us online.**