



RECIPE CARD

OVEN WEDGE FRIES

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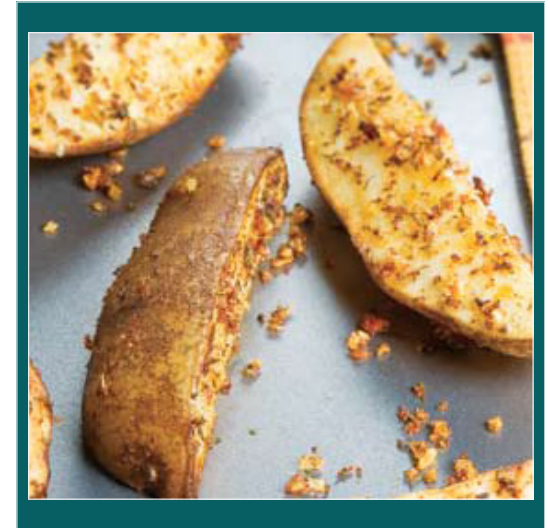
A tasty surprise for those who love fries.

Ingredients

Nonstick **Cooking Spray**
2 cloves **Garlic** *finely chopped*
2 **Russet Potatoes** *cut into wedges*
1 teaspoon **Italian Herb Seasoning Mix**
1 teaspoon **Chili Powder**

Directions

1. Preheat oven to 400°F.
2. Spray a baking sheet with nonstick cooking spray. Place potato wedges on the baking sheet.
3. In a small bowl, combine garlic with seasonings and sprinkle half of the mixture over the top of the potato wedges.
4. Bake wedges for about 7 minutes or until they start to brown. Flip wedges over. Sprinkle with the remaining mixture and bake for another 7 minutes or until the wedges are browned and cooked through. Serve while hot.



*Recipe adapted from
Eat Fresh*