

Side Dish

Herb Parmesan Roasted Potato Wedges

Winn-Dixie Food Stores

2 pounds red potatoes, washed and cut into wedges
1 tablespoon thyme
1/2 cup olive oil
1 cup Parmesan cheese
2 teaspoons seasoned salt
pepper to taste

Preheat the oven to 425.

Wash the potatoes, pat dry and cut into wedges.

Place the potatoes in a casserole dish and drizzle with olive oil.

Add the thyme and seasoned salt to coat the potatoes. Stir the potatoes around.

Place half of the Parmesan cheese on the potatoes and place in the oven for 30 minutes.

Check the potatoes. Stir (add more olive oil if the potatoes are getting dry) and add the remaining Parmesan cheese.

Return to the oven for 30 minutes or until they are roasted to the desired color and texture.

Let stand for 3 minutes and serve warm.

Per Serving (excluding unknown items): 2057 Calories; 133g Fat (57.4% calories from fat); 52g Protein; 170g Carbohydrate; 16g Dietary Fiber; 63mg Cholesterol; 4280mg Sodium. Exchanges: 10 Grain(Starch); 4 1/2 Lean Meat; 23 1/2 Fat; 0 Other Carbohydrates.