

Garlic Parmesan Fries

INGREDIENTS

- 3 large russet potatoes, scrubbed and cut into thin fries
- 2 tablespoons olive oil
- 3 garlic cloves, minced (or more to taste)
- 1 teaspoon fresh thyme leaves (or 1/2 tsp dried)
- 1/2 teaspoon salt (plus more to taste)
- 1/4 teaspoon black pepper
- 1/3 cup grated Parmesan cheese
- 2 tablespoons fresh parsley, chopped

DIRECTIONS

1. Preheat oven to 425°F (220°C). Line a large baking sheet with parchment paper.
2. Soak the fries (optional but helps crispiness): Place cut potatoes in a large bowl of cold water and let sit for 20-30 minutes. Drain and pat completely dry with paper towels.
3. Season the fries: Toss the fries with olive oil, minced garlic, thyme, salt, and pepper until evenly coated.
4. Spread and bake: Arrange fries in a single layer on the baking sheet without overcrowding. Bake for 35-45 minutes, flipping halfway through, until golden and crispy.
5. Finish and serve: While still hot, toss the fries with Parmesan and parsley. Add extra salt to taste if needed.
6. Serve immediately with ketchup, garlic aioli, or your favorite dipping sauce.