



# Oven Baked Tuscan Fries

Makes: 4 servings

Prep Time: 10 minutes Cook Time: 50 minutes

Total Time: 1 hour

- 4 russet potatoes, cut into  $\frac{1}{4}$ -inch-thick matchsticks
- 3 tbsp extra virgin olive oil
- 3-4 sprigs fresh rosemary (or 1 tablespoon dried rosemary)
- 12 fresh sage leaves (or 2 teaspoons dried sage)
- 4-6 cloves garlic, skin on and smashed
- $\frac{1}{2}$  tsp paprika
- kosher salt
- 2 tbsp unsalted butter
- 2 tbsp grated parmesan cheese
- Flaky sea salt

Preheat the oven to 425°F.

Place the potatoes on a large baking sheet and toss with olive oil, rosemary, sage, the entire smashed garlic cloves, the paprika, and a large pinch of salt. Spread the fries in an even layer. Do not overcrowd the pan, if needed, divide the fries between 2 baking sheets. Transfer to the oven and bake for 15-20 minutes, then flip and bake for 15 minutes more.

Add the butter and parmesan, toss, and return to the oven for another 5 minutes. You want the potatoes to be tender, yet crispy.

Serve while hot, sprinkled flaky sea salt.

*Recipe from Half Baked Harvest*