



Makes: 4 servings

Prep Time: 15 minutes Cook Time: 40 minutes

Total Time: 55 minutes plus soak time 1 hour

Crispy Garlic Parmesan Fries

Ingredients

For the Garlic Butter:

- 3 tbsp unsalted butter, melted
- 2 garlic cloves, minced
- 1 tsp minced fresh parsley

For the Fries:

- 1 pound russet potatoes, scrubbed clean and dried (about 2 potatoes)
- 1 & 1/2 tbsp extra virgin olive oil
- 1 tbsp garlic powder
- 1 tsp kosher salt, plus more for serving
- 1 tsp cornstarch
- 1/4 tsp black pepper
- 2 & 1/2 tbsp freshly grated Parmesan cheese, plus more for serving

Instructions

Make the Garlic Butter:

In a small bowl, combine the melted butter, minced garlic, and parsley. Set aside while the fries bake.

Prepare the Potatoes:

Cut the unpeeled potatoes into 1/4-inch thick sticks. Place them in a bowl of cold water and soak for 1 hour.

Drain the potatoes and dry them thoroughly between clean kitchen towels. Removing as much moisture as possible will help the fries crisp up in the oven.

Season the Fries:

Preheat the oven to 400°F. Place the dried potatoes in a large bowl. Add the olive oil, garlic powder, kosher salt, cornstarch, and black pepper. Toss until the fries are evenly coated.

Lightly spray a baking sheet with cooking spray. Arrange the fries in a single layer, making sure they are not overcrowded.

Bake for 20 minutes. Flip the fries and continue baking for an additional 15 minutes, or until golden brown and crispy.

Finish the Fries:

Transfer the hot fries to a large bowl. Drizzle with the garlic butter and toss to coat.

Add the Parmesan cheese and toss again until evenly distributed. Return the fries to the baking sheet and bake for 5 more minutes.

Transfer the fries to a serving platter and sprinkle with additional Parmesan cheese and kosher salt, if desired. Serve immediately.

Chef's Notes:

- Soaking the potatoes helps remove excess starch, resulting in crispier fries.
- Be sure to dry the potatoes thoroughly before seasoning.
- For extra garlic flavor, add an additional minced garlic clove to the butter mixture.
- These fries are best enjoyed fresh from the oven.