

Making it delicious
OVEN FRIES

Ingredients

- 2 large Russet potatoes
- 2 Tbsp. olive oil
- 1/2 tsp. salt

Other seasoning suggestions:

- Paprika
- Garlic powder
- Old Bay Seasoning
- Black Pepper



Instructions

- Preheat the oven to 425 F. Evenly space the oven racks to ensure even cooking.
- Meanwhile, cut the potatoes into fries: Wash the potatoes, leaving the skins on. Slice off part of the side to make a base. Place the potato cut side down and cut into slices (1/2- 1/4 inch thick), then lay the slices on their sides and cut them into long strips (again 1/2-1/4 inch thick).
- Soak in cold water (10 minutes): Place the cut fries into a medium bowl, fill the bowl with cold water, and allow to rest for 10 minutes (while the oven preheats). After 10 minutes, drain the potatoes and dry them thoroughly with a clean dish towel.
- Season the fries: Dry the bowl, and put the fries back in. Toss them with the olive oil, salt, and any other seasonings you want to use. Line two baking sheets with parchment paper or foil.
- Spread the fries in a single layer on the pan, not letting them overlap (putting them in straight lines helps with this).
- Bake: Bake the fries for 20 minutes, then flip them and bake for another 8-10 minutes until crisp and golden. Thinner fries will cook more quickly than thicker fries.
- Serve right away with ketchup or your favorite fry-dipping sauce.

Recipe adapted from www.acouplecooks.com “Baked French Fries”

SERVINGS: 4 | PREP TIME: 30 MIN