

ROSENTHAL OLIVE RANCH

Oven Baked Parmesan Seasoned Fries Rosenthal Style

Ingredients:

- 1 Lb. Medium Russet Potatoes
(Approx. 3 Medium Potatoes)
- 1½ Tablespoons Rosenthal Garlic or
Basil Infused California Olive Oil
- ¼ Teaspoon Dried Thyme
- ¼ Teaspoon Garlic Powder
- 2 Tablespoons Grated Parmesan Cheese
- 1/8 Teaspoon Dried Rosemary
- ¼ Teaspoon Old Bay Seasoning

Instructions:

1. Preheat oven to 450°F.
2. Wash and cut potatoes into 1/8ths.
3. Line cookie sheet with foil; lightly grease top of foil with
Garlic or Basil Infused California Olive Oil.
4. Mix together all spices and Parmesan cheese in a medium bowl.
5. Place ALL potatoes in a one gallon freezer bag.
6. Add California Olive Oil, Parmesan cheese and Spice mixture
to bag; seal and shake until all potatoes are evenly coated.
7. Once potatoes are coated, dump onto cookie sheet and spread
in a single layer.
8. Bake for 30-45 minutes or until tender and lightly golden brown.

Note: Baking time depends on the size of the fries you make. This is a much healthier way to serve fries rather than deep frying in oil.