

# Herb Roasted Oven Fries

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## Ingredients

2 to 2 1/2 pounds baking potatoes  
4 cloves garlic, smashed  
3 tablespoons extra-virgin olive oil (EVOO)  
2 rosemary sprigs, leaves removed and finely chopped  
Salt and freshly ground black pepper

**Yields:** 4 servings

## Preparation

Preheat the oven to 425°F.

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Cut the potatoes in half lengthwise then cut each half into 4-5 long wedges depending on how big the potatoes are.

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Place the wedges and garlic on a cookie sheet, drizzle with about 3 tablespoons of EVOO and toss to coat. Season the potatoes with the rosemary, salt and pepper, and roast them for about 25 minutes, until potatoes are brown and tender.

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Flip the potatoes then continue to roast for about 10 minutes, or until cooked through.

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