

Baked Potato Wedges

Crispy baked potato wedges with perfect seasoning. Easy homemade recipe with step-by-step instructions for golden, tender potato wedges.

45 min

PREP

35 min

COOK

1h 20min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Baked Potato Wedges

Ingredients

- 4 potato
- 1 cup olive oil
- 1 tsp sea salt
- 1 tsp garlic powder
- 1 tsp paprika
- 1 tsp black pepper
- 2 tbsp parsley
- 1 cup parmesan cheese

Instructions

- 1 Prepare for baking**

Preheat oven to 230°C (450°F). Line a large baking sheet with parchment paper.
- 2 Cut the potatoes**

Scrub 4 large potatoes clean under cold water. Cut each potato in half lengthwise, then cut each half into 3-4 wedges depending on size, keeping wedges roughly equal in thickness.
- 3** Place potato wedges in a large bowl and cover completely with cold water. Add 1 cup of ice cubes and soak for 30 minutes to remove excess starch for crispier results.
- 4 Season the wedges**

Drain wedges thoroughly and pat completely dry with paper towels. In the same bowl, combine 1 teaspoon salt, 1 teaspoon garlic powder, 1 teaspoon paprika, and 1 teaspoon black pepper.
- 5** Add dried potato wedges to the seasoning mixture. Drizzle with 2 tablespoons olive oil and toss with your hands until every wedge is evenly coated with oil and spices.
- 6 Bake the wedges**

Arrange wedges on prepared baking sheet in a single layer with space between each piece. Bake for 30-35 minutes until golden brown and crispy on the outside, flipping once halfway through.
- 7 Finish and serve**

Remove from oven and immediately sprinkle hot wedges with 1 cup grated cheese while still on the baking sheet. Serve immediately while crispy and hot.

Tips

Soak cut potato wedges in ice water for 30 minutes before seasoning to remove excess starch and ensure maximum crispiness during baking.

Pat the potato wedges completely dry with paper towels after soaking and before seasoning to help the oil and seasonings adhere properly.

Arrange wedges in a single layer on the baking sheet with space between each piece to ensure even browning and prevent steaming.

Line your baking sheet with parchment paper or aluminum foil to prevent sticking and make cleanup easier.

Don't add the Parmesan cheese before baking as it will burn. Instead, toss the hot wedges with cheese and parsley immediately after removing from the oven.

For extra flavor, try soaking the wedges in salted water instead of plain ice water, which helps season them from the inside out.

Use a high oven temperature (450°F) to achieve the perfect balance of crispy exterior and fluffy interior.

For even more crispiness, flip the wedges halfway through the baking time to ensure both sides get properly browned.