

# Quick & Easy Oven Fries



PREPARATION TIME

10 minutes



COOKING TIME

15 minutes



PERFECT PARTNER

pork chops



You can make good use of left-over oven fries. They are a delicious addition to any egg dish—such as quiches, omelettes, or frittatas—or chop and add to savory main-dish pies or casseroles.

## SHOPPING LIST

- red potatoes
- Italian salad dressing
- Parmesan cheese

## ON HAND

- pepper

## INGREDIENTS

- 3 large red potatoes
- 1/4 teaspoon pepper
- 1/2 cup Italian salad dressing, divided
- 1/2 cup grated Parmesan cheese, divided

SERVES **6**

COOKIN'  
*Express*

- Take time to make sure the potatoes you use are roughly the same size before you cut them. This will ensure that they cook and brown evenly. Cutting evenly-sized wedges will also prevent burned edges or undercooked fries.

### Make Ahead

These oven fries are easily reheated in a 350°F oven. Spread on a foil-lined baking sheet and heat until warmed. Make a double-batch to be sure you have leftovers.

### VARIATION

For a flavor change, use your favorite Greek salad dressing instead, or use a 1/4 cup creamy ranch dressing diluted with 1/4 cup milk.

**1** Preheat broiler. Cut unpeeled potatoes into wedges. Arrange in a microwave-safe baking dish.



**2** Microwave on HIGH until tender, about 10 minutes. Cool slightly. Sprinkle with pepper. Line a baking sheet with foil. Spray with cooking spray.

**3** Brush 1/4 cup salad dressing over potatoes; sprinkle with 1/4 cup Parmesan. Place on prepared baking sheet. Broil until golden brown, about 2 minutes.



**4** Turn potatoes over. Brush with remaining salad dressing; sprinkle with remaining Parmesan. Broil until golden brown, about 2 minutes longer.