Crispy Garlic Parmesan Potato Wedges



Russet potato wedges soaked, tossed with garlic, spices, cornstarch and Parmesan, then baked or air fried until deeply golden and crisp. A crowd-pleasing side or snack with your favorite dip.

80 min · 4 servings · easy · American

INGREDIENTS

Wedges

- [ ] **4 large** russet potatoes, scrubbed
- [ ] **3 tbsp** olive oil
- [ ] **4 cloves** garlic, minced
- [ ] **1 tsp** salt
- [ ] **1 tsp** black pepper
- [ ] **1 tsp** paprika
- [ ] **1 tsp** Italian seasoning
- [ ] **1/2 tsp** garlic powder
- [ ] **2 tbsp** cornstarch, helps crispiness
- [ ] **1/2 cup** grated Parmesan cheese, plus extra for finishing

Finishing

- [ ] **2 tbsp** fresh parsley, chopped
- [ ] flaky salt, a pinch (optional)
- [ ] ranch, garlic aioli, spicy mayo or ketchup, for dipping (optional)

METHOD

Prep the potatoes

1. Scrub the **4 large** potatoes well and cut each into 8 wedges.
2. Soak the wedges in cold water for 20–30 minutes to remove excess starch, then drain and dry thoroughly.

Season

3. In a large bowl, toss the wedges with **3 tbsp** olive oil, **4 cloves** minced garlic, **1 tsp** salt, **1 tsp** pepper, **1 tsp** paprika, **1 tsp**
4. Add the **1/2 cup** Parmesan last and toss lightly.

Cook

5. Oven: preheat to 425°F (220°C), arrange wedges skin-side down on a parchment-lined tray and bake 35–45 minutes, flipping halfway, until golden and fork-tender; broil 2–3 minutes at the end for extra crispiness.
6. Air fryer alternative: cook in a single layer at 400°F (205°C) for 18–22 minutes, shaking the basket halfway, until crisp and golden.

Finish

7. Sprinkle with extra Parmesan, **2 tbsp** chopped parsley and a little flaky salt, and serve hot with dipping sauce.

TIPS

– Dry the soaked wedges thoroughly; leftover water prevents them from crisping.

– Add the Parmesan last so it clings without clumping.

– Don't crowd the tray or air fryer basket, or the wedges will steam instead of crisp; cook in batches if needed.

– Ketchup works fine as a dip alongside ranch, garlic aioli or spicy mayo.

– The parsley amount wasn't specified; about 2 tbsp chopped is assumed.

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