

## **Oven Fries**

6 russet potatoes, cut into wedges

1 tsp.dried thyme

1 tsp.black pepper

1 1/2 tsp.olive oil

3 cups shredded Parmesan cheese

1 tsp.salt

Cut potato lengthwise into wedges. Place in a bowl.

Add thyme and pepper and toss well. Drizzle oil over wedges,tossing well to coat.

Arrange on a sheet pan coated with cooking spray. Bake at 450 ° F for 30 minutes.

Sprinkle cheese and salt evenly over wedges. Bake an additional 10 minutes or until tender and browned