

Baked Steak Fries

Ingredients

- Large Russet potatoes
- Olive oil
- Salt and pepper, to taste

Optional Seasonings:

- Garlic powder
- Dried herbs such as oregano or thyme
- Paprika
- Curry powder
- Cayenne pepper

Instructions

1. Preheat the Oven:

- Preheat your oven to 450°F (230°C).
- Lightly oil a roasting pan to prevent sticking.

2. Prepare the Potatoes:

- Scrub the potatoes thoroughly to remove any dirt.
- Cut off the tips and slice each potato in half. Trim off any imperfections.
- Cut each half into four wedges, aiming to keep all wedges the same size for even cooking.

3. Season the Potatoes:

- Place the potato wedges in a large bowl.
- Generously drizzle with olive oil, then season with salt, pepper, and any optional spices or herbs you choose.
- Toss the wedges to ensure they are evenly coated with oil and seasonings.

4. Roast the Potatoes:

- Arrange the potato wedges in a single layer on the prepared roasting pan. Avoid overlapping the wedges.
- Place the pan in the preheated oven and roast for 20 minutes.
- After 20 minutes, carefully flip the wedges to ensure even cooking. Roast for an additional 15 to 20 minutes, or until the potatoes are crispy and cooked through.

5. Serve:

- Remove the steak fries from the oven and serve hot.
- Enjoy as a side dish or snack!