



## Zesty Cheese Fries

**Prep: 15 minutes**

**Bake: 30 minutes • Serves: 4**

- 4 large russet potatoes, unpeeled, cut into ¼-inch-thick strips
- 1 tablespoon olive oil
- ¾ teaspoon kosher salt
- 1 garlic clove, crushed with press
- ½ cup olive oil mayonnaise
- 2 tablespoons grated Parmesan cheese
- 1 tablespoon finely chopped fresh rosemary leaves
- 1 teaspoon lemon zest
- ¼ teaspoon crushed red pepper flakes

**1.** Preheat oven to 450°. Line rimmed baking pan with parchment paper or nonstick aluminum foil. Slice a thin layer from narrow end of 1 potato. Stand potato, flat side down, on cutting board. Cut potato into ¼-inch-thick slices. Stacking 2 slices at a time, cut slices into ¼-inch-thick pieces. Repeat with remaining potatoes.

**2.** In large bowl, toss potatoes, oil and ½ teaspoon salt. Place potatoes in single layer on prepared pan. Bake 30 to 35 minutes or until golden brown, tossing twice during baking.

**3.** Meanwhile, in small bowl, stir garlic, mayonnaise and remaining ¼ teaspoon salt.

**4.** In large bowl, toss fries with cheese, rosemary, lemon zest and crushed red pepper until well coated. Serve immediately.

*Approximate nutritional values per serving:*

*422 Calories, 12g Fat (1g Saturated), 10mg Cholesterol,  
622mg Sodium, 69g Carbohydrates, 7g Fiber, 9g Protein*