



Slap Ya Mama

Slap Ya Mama Cajun Products

<http://slapyamama.com>

Crispy Oven Baked Parmesan Garlic Fries

Crispy Oven Baked Parmesan Garlic Fries

Crispy, spicy and topped with Parmesan cheese, these fries are Slap Ya Mama good!

Ingredients:

- 2 tsp [Slap Ya Mama Original Blend Cajun Seasoning](#)
- 2 Tbsp Parmesan cheese
- 3 medium russet potatoes, rinsed & peeled
- 1 ½ Tbsp olive oil
- 3 cloves garlic, minced
- 2 tsp parsley, chopped

Directions:

Cut potatoes in thin slices, about 1/4" thick. Add fries into a large bowl of water and let soak for at least 30 minutes. If you plan to soak them for longer than 30 minutes, place bowl in the refrigerator. You may soak as long as overnight.

After fries have soaked, drain and rinse then spread over a paper towel lined cooling rack. Use more paper towels to pat fries completely dry.

Preheat oven to 400 degrees F.

Line a baking sheet with either parchment paper or foil and spray with a non-stick spray.

In a large bowl, combine fries, 1 tsp Slap Ya Mama Original Blend Cajun Seasoning, garlic and olive oil. Mix well, making sure every fry is cover with olive oil and seasoning.

Spread the seasoned fries evenly across the baking sheet, making sure that no fries overlap each other. Bake at 400 degrees F for 15 minutes, turn fries and continue baking at 425 degrees F for another 30 minutes, turning fries once more during those 30 minutes.

While fries are baking, in a small bowl, combine the remaining Slap Ya Mama Original Blend Cajun Seasoning and Parmesan cheese

Sprinkle baked fries with the Parmesan seasoning mixture and top with chopped parsley. Serve immediately and enjoy!