

Bacon Wrapped Parmesan Potatoes with Blue Label Organic Herbs

Ingredients

2 large russet potatoes, cut lengthwise into wedges

kosher salt

freshly ground black pepper

2 tablespoons garlic powder

1 tablespoon italian seasoning

1 cup grated parmesan cheese

12 thin slices of bacon

ranch, for dipping

Directions

Preheat oven to 400 degrees.

Place a cooling rack on a baking sheet, then spray with cooking spray.

In a large bowl, whisk together salt, pepper, garlic powder, italian seasoning, and parmesan.

Add potatoes, tossing wedges until fully coated.

Keeping as much cheese on each wedge as possible, wrap potatoes in bacon.

Place bacon-wrapped potatoes on prepared rack, then bake, turning halfway through, until the bacon is cooked and potatoes are tender, about 35 minutes.

Serve with ranch.



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