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Oven Fries

- 5 all-purpose potatoes, scrubbed and dried
- extra virgin olive oil, about 2 tablespoons
- 1 teaspoon thyme
- 1 teaspoon oregano
- 1 tablespoon Monterey Steak seasoning
- Salt, to your taste

Preheat oven to 500 degrees F. Cut potatoes into thin wedges and place on a cookie sheet. Coat potatoes in a thin layer of extra virgin olive oil. Sprinkle with herbs. Toss potatoes to coat evenly. Roast potatoes 25 minutes, until crisp and golden at edges. Season hot wedges with salt to your taste.

Sweetnicks Notes: Quick, easy and nice alternative to French Fries. Recipe courtesy of [Rachael Ray](#).