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Oven-Fries Italiano

Recipe courtesy of [Time Life's Fast, Fresh and Delicious cookbook](#)

4 servings

- 4 large all-purpose potatoes, unpeeled
- 1 tablespoon butter
- 1 tablespoon olive oil
- 2 cloves garlic, minced
- 3/4 teaspoon basil
- 3/4 teaspoon oregano
- 1/2 teaspoon salt
- 1/4 teaspoon ground black pepper
- 1/4 cup grated Parmesan cheese

Preheat oven to 425. Line a baking sheet with foil and lightly grease the foil. Cut the potatoes lengthwise into 1/2-inch-thick wedges. Melt the butter on the stovetop or microwave. In a large bowl, combine the melted butter, oil, garlic, basil, oregano, salt and pepper. Add the potatoes and toss to coat well with the herbed butter. Arrange the potatoes on the baking sheet. Sprinkle evenly with the Parmesan. Bake the potatoes for about 30 minutes, or until they are tender and golden. Twice during the cooking time, use a spatula to move the potatoes around to ensure even cooking.