

Rosemary Steak Fries



Ingredients

6 Russet Potatoes

3 tbsp Crave Rosemary

Olive Oil

Sea Salt (to taste)

Garlic Seasoning (to taste)

Black Pepper (to taste)

Instructions

Preheat oven to 425 degrees.

Meanwhile, scrub 6 Idaho baking potatoes, leaving skins on. Slice lengthwise in quarters, then slice again.

Place aluminum foil over a cookie sheet, spread the potato wedges on the foil.

In a bowl, toss the potatoes with our Rosemary Olive Oil and sprinkle with sea salt and garlic seasoning. Bake for 30-35 minutes, skins down, until fork tender and brown.

These are delicious with chicken, steak, fish or pork chops!