

# Oven-Fried *Truffle* “Chips”



## Ingredients

**3 lb. Idaho or russet potatoes, peeled**

**2 tbsp Crave Olive Oil**

**½ cup chopped fresh parsley**

**Salt and Pepper to taste**

**¼ cup grated Parmesan cheese, optional**

**1 tsp Crave White Truffle Oil**

## Instructions

Preheat oven to 425 degrees.

Cut potatoes into English-style “chips” by slicing lengthwise into 1/2-inch-thick sticks. Transfer to large saucepan with enough salted water to cover, and bring to a boil. Boil 2 minutes. Drain, and cool.

Line baking sheet with parchment paper. Toss potatoes with oil in large bowl. Spread in single layer on prepared baking sheet, and bake 30 minutes, stirring potatoes occasionally.

Transfer potatoes to bowl, and toss with parsley, parmesan (optional), and truffle oil. Season with salt and pepper, to taste.