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Oven Fries for Two

Prep Time: 10 mins

Cook Time: 20 mins

Total Time: 30 mins

Ingredients

- 1 large potato(es), yukon-gold, peeled and cut into wedges
- 2 teaspoon oil, olive, extra virgin
- 1/4 teaspoon salt
- 1/4 teaspoon thyme, dried, optional

Preparation

Preheat oven to 450°F. Toss potato wedges with oil, salt and thyme (if using). Spread the wedges out on a rimmed baking sheet. Bake until browned and tender, turning once, about 20 minutes total.

