

GARLIC AND HERB MATCHSTICK FRENCH FRIES

INGREDIENTS

2 medium russet potatoes (about 1 1/2 pounds), cut into matchsticks
3 + 2 tablespoons olive oil, divided
3 cloves garlic, minced
1 tablespoon parsley, finely chopped
1 teaspoon fresh thyme, finely chopped
1 teaspoon fresh oregano, finely chopped
Coarse salt and freshly ground pepper

DIRECTIONS

Preheat oven to 425 F. Prepare a baking sheet with silpat or parchment paper.

Toss together potatoes, 3 tablespoons olive oil, and 1 teaspoon salt in a bowl. Arrange potatoes in a single layer on prepared baking sheets. Prepare garlic and herb mixture by heating remaining olive oil in a small saucepan. Once shimmering, add the garlic and herbs and sauté until just fragrant, about 30 seconds to a minute. Take off the heat and set aside.

Bake the potatoes for 20 minutes, turning potatoes with a spatula 2 or 3 times and rotating sheets halfway through. After 20 minutes, drizzle garlic mixture over the potatoes and continue baking for an additional 10-15 minutes until potatoes are crisp and edges turn golden brown. (Total baking time will be about 30-35 minutes)

Arrange potatoes on a large piece of parchment paper; let cool 5 minutes. Season with salt and pepper.