

# Sour Cream and Onion Oven Fries

## Description

This seasoning is sooo super simple. You just toss a bunch of stuff together, rub some oil into potato wedges, then sprinkle the seasoning on top and bake away. It's not as artificially foul-smelling as the store bought stuff either.

## Ingredients

- 2 1/2 lb Yukon Gold Potatoes cut into wedges
- 4 tbsp olive oil
- 2 1/2 tbsp powdered buttermilk
- 1 1/2 tbsp onion powder
- 1 tsp salt
- 3/4 tsp garlic powder
- 1/4 tsp pepper
- 3 1/2 tbsp freshly chopped dill
- 2 tbsp grated parmesan cheese



## Summary

**Yield:** 4

**Prep Time:** 30 minutes

**Category:** Potatoes

**Cuisine:** American

## Instructions

Preheat oven to 450 degrees F. Line a baking sheet with aluminum foil and place a wire rack on top. Spray with non-stick spray.

Add potato wedges to a large bowl and coat with olive oil, using your hands to toss in order to coat evenly.

In a small bowl, combine powdered buttermilk, onion powder, garlic powder, salt, pepper and dill together and mix well.

Sprinkle three quarters of the mixture evenly over the potato wedges, coating completely.

Place potatoes on the wire rack and sprinkle with parmesan.

Bake for 20 minutes, flipping and tossing once, then for 15-20 minutes more, until golden and crispy.

Remove and immediately toss with remaining sour cream and onion mix, and even more fresh dill. Serve immediately!

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Note: I found powdered buttermilk in the baking section of my local grocery store!