

## Garlic Parmesan Potato Wedges

### Ingredients:

3 lbs Yukon Gold potatoes (9 medium potatoes)  
¼ cup almond flour (optional)  
2 TBL arrowroot powder  
1 TBL garlic powder  
1 tsp sea salt

### Directions:

1. Preheat the oven to 400 degrees and line two baking sheets with parchment paper.
2. Peel the potatoes and cut them into wedges. Steam the potato wedges until just cooked through but not mushy, approximately 5 to 7 minutes.
3. Drain the potatoes and place them back into the pot. Sprinkle the almond flour, arrowroot powder, garlic powder and sea salt over the tops of the potatoes and stir everything together thoroughly. Don't worry if the edges get smushed – those will be the crispiest part!
4. Spread the potatoes over evenly on the lined baking trays and bake for 30 minutes, flipping halfway through. When they are done, they will be a beautiful golden-brown color, crispy on the outside and tender in the center.