

Cheesy Potato Wedges

1 24-ounce package frozen potato wedges with the skins on
2 Tbsp. vegetable oil
4 cloves garlic, minced
1 tsp. paprika
1/2 tsp. salt
nonstick cooking spray
1 cup cheddar cheese, shredded
2/3 cup croutons, crushed
1/2 cup sour cream, optional

Preheat oven according to package directions for potato wedges. Combine vegetable oil, garlic, paprika and salt. Put into a zip-lock plastic bag and add potato wedges. Seal bag and shake to coat potatoes. Spray a large cookie sheet with nonstick spray and place a single layer of potato wedges on it. Bake potato wedges according to package directions, turning once.

In another small bowl, combine crushed croutons and shredded cheese. Sprinkle over the potatoes for the last three minutes of cooking. Transfer potatoes with a spatula onto a large plate for serving, keeping them in a single layer. Serve with sour cream if desired. Makes 8 servings.

Nutrition information per serving: 165 calories, 1 gram protein, 8 grams fat, 19 grams carbohydrate, 15 mg sodium.