Cajun Oven Fries

- 4 medium potatoes
- 1 tbsp oil
- 1 tsp Cajun seasoning
- Peel regular potatoes only if the skin is tough or blemished.
- Cut potatoes into thin wedges. Place in microwave-safe dish; toss with oil and Cajun seasoning.
- Partially cook potatoes in microwave on High for 5 minutes.
- Spread oil on rimmed baking sheet; heat in 450°F oven 5 minutes.
- Arrange partially cooked potatoes in single layer on hot baking sheet; bake in 450°F oven, turning once, until tender and golden, 25 minutes.
- Makes 4 servings.

Recipe by Gary Barone