Parmesan Potato Wedges

4 russet potatoes

1/4 cup extra virgin olive oil

1/2 tsp sea salt or kosher salt

1/2 tsp garlic powder

1/2 tsp paprika

1/2 tsp black pepper

1 1/2 Tbsp chopped fresh parsley leaves

1/4 cup parmesan cheese

Cut potatoes into wedges.

Place potatoes in a bowl of ice water for 30 minutes.

Combine salt, garlic powder, paprika and pepper. Sprinkle over potato wedges.

Remove from water and pat dry with paper towels. Brush potatoes with olive oil.

Lay flat on baking sheet and bake 15 minutes at 450. Turn potatoes over and bake another 15 minutes.

Combine parmesan cheese and parsley in a small bowl. Sprinkle over warm potatoes.