

# Chimichurri Golden Potato Wedges

February 24th, 2025

**This recipe serves: 8**

Prep Time: 00:30

Cook Time: 01:00

It always seems like the best potato side-dish recipes require far more effort than any side dish ever should. Until now. This recipe takes minimal effort and results in perfect potato wedges with a garlic-lemon taste.

## Ingredients:

5 lbs Yukon Gold Potatoes

4 Tablespoons Butter

4 Tablespoon Olive Oil

2 Tablespoons Homemade Chimichurri Sauce

2 Teaspoons Garlic Powder

1 Teaspoon Onion Powder

1 Lemon, juiced

1/4 Teaspoon Salt

4 Ounces Shredded Cheese (optional)

## Directions:

Cut each Potato lengthwise into 8 wedged slices.

In a large bowl, mix all other ingredients. Mix well.

**Preheat the oven to 400° F.**

Cover 2 large sheetpans (12x18) with aluminum foil.

Toss the Potato Wedges with the spice mix until fully coated.

Place the Potato Wedges in a single layer, covering each sheetpan.

**Bake for 30 minutes.**

Carefully use a spatula to flip each Potato Wedge.

**Bake for another 25 minutes.**

Serve.