



# How To Make Steak Fries

## SERVES

4 to 6



## INGREDIENTS

- Cooking spray
- 4 medium Yukon Gold potatoes (about 2 pounds total)
- 1 teaspoon smoked paprika
- 1/2 teaspoon garlic powder
- 1/2 teaspoon onion powder
- 1/2 teaspoon kosher salt, plus more for seasoning
- 3 tablespoons olive oil

## Equipment

- Measuring cups and spoons
- Chef's knife
- Large bowl
- Thin, flat spatula
- Rimmed baking sheet

## INSTRUCTIONS

1. Heat the oven. Arrange a rack in the middle of the oven and heat to 400°F. Coat a rimmed baking sheet with cooking spray; set aside.
2. Cut the potatoes. Rinse and dry the potatoes. Cut the lengthwise potatoes into 1/2-inch-thick wedges, then cut the wedges in half crosswise if they are long.
3. Coat with seasoning. Place the potatoes in a large bowl. Add the paprika, garlic powder, onion powder, and salt, and toss to coat the potatoes. Add the oil and toss to coat again.
4. Place the potatoes in a single layer and roast. Spread the potatoes in an even layer on the prepared baking sheet. Roast for 20 minutes. Use a thin, flat spatula to flip the potatoes. Roast again until the potatoes are tender and golden-brown, 15 to 20 minutes more.
5. Season and serve. Sprinkle with additional salt before serving if desired.