

Serving Size: 125 g

Ingredients

500 g	potatoes
4 cloves	garlic
2 tbsp	olive oil
1 tsp	salt
0.5 tsp	black pepper
1 tbsp	Parsley

Directions

Step 1

Preheating

Preheat the oven to 425°F (220°C).

Prep Time: 5 mins

Cook Time: 0 mins

Step 2

Cutting

Cut the potatoes into thin fries.

Prep Time: 10 mins

Cook Time: 0 mins

Step 3

Mixing

In a large bowl, toss the potatoes with olive oil, minced garlic, salt, and black pepper.

Prep Time: 5 mins

Cook Time: 0 mins

Step 4



Spread the fries in a single layer on a baking sheet.

Prep Time: 2 mins

Cook Time: 25 mins

Step 5

Baking

Bake for 20-25 minutes, or until the fries are golden and crispy.

Prep Time: 0 mins

Cook Time: 25 mins

Step 6

Plating

Sprinkle with chopped parsley and serve hot in a basket.

Prep Time: 0 mins

Cook Time: 0 mins

Nutrition Facts

Calories: 350 kcal

Fat: 15 g

Protein: 5g

Carbohydrates: 50 g

Nutrition Facts

Proteins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Protein	5 g	29.41%	29.41%

Carbohydrates

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Carbohydrates	50 g	90.91%	100%
Fibers	5 g	13.16%	20%
Sugars	2 g	N/A	N/A
Lactose	0 g	N/A	N/A

Fats

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Monounsaturated Fat	5 g	N/A	N/A

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Saturated Fat	2 g	9.09%	11.76%
Fat	15 g	53.57%	60%
Cholesterol	0 mg	N/A	N/A

Vitamins

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Vitamin A	0 iu	0%	0%
Vitamin C	15 mg	16.67%	20%
Vitamin B6	15 mg	1153.85%	1153.85%
Vitamin B12	0 mcg	0%	0%
Vitamin E	10 mg	66.67%	66.67%
Vitamin D	0 mcg	0%	0%

Minerals

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Sodium	600 mg	26.09%	26.09%
Calcium	2 mg	0.2%	0.2%
Iron	10 mg	125%	55.56%
Potassium	900 mg	26.47%	34.62%

Nutrient	Value	% Daily Intake (Males)	% Daily Intake (Females)
Zinc	4 mg	36.36%	50%
Selenium	2 mcg	3.64%	3.64%

Recipe Attributes

Events
Barbecue Picnic
Kitchen Tools
Slow Cooker
Course
Appetizers Snacks Salads
Cultural
Chinese New Year
Demographics
Kids Friendly Teen Friendly
Diet
Zone Diet Nordic Diet Vegetarian Diet Vegan Diet Raw Food Diet
Pescatarian Diet Ovo-Vegetarian Diet Lacto-Vegetarian Diet
Lacto-Ovo Vegetarian Diet Fruitarian Diet The F-Plan Diet The Air Die

Difficulty Level

Easy

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