

## **Garlic-Chive Baked Fries**

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**Servings: 4**

**4 medium russet potatoes**

**1 tablespoon olive oil**

**4 teaspoons dried minced chives**

**1/2 teaspoon salt**

**1/2 teaspoon garlic powder**

**1/4 teaspoon pepper**

Preheat the oven to 450 degrees.

Cut the potatoes into 1/4-inch julienne strips. Rinse well and pat dry.

Drizzle the potatoes with the olive oil. Sprinkle with the chives, salt, garlic powder and pepper. Toss to coat.

Arrange the potatoes in a single layer on two 15x10x1-inch baking pans coated with cooking spray.

Bake for 20 to 25 minutes or until lightly browned, turning once.

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Per Serving (excluding unknown items): 91 Calories; 3g Fat (33.5% calories from fat); 2g Protein; 14g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 271mg Sodium. Exchanges: 1 Grain(Starch); 1/2 Fat.