



Garlic Truffle Fries

Prep Time 10 minutes
Cook Time 40 minutes
Total Time 50 minutes
Yield 4 servings

It's amazing what a little truffle oil can do to these heavenly, crisp, oven-baked fries!

Ingredients

- 3 russet potatoes, cut into 1/3-inch thick fries
- 2 tablespoons [Rustlin' Rob's White Truffle Oil](#)
- Kosher salt and freshly ground black pepper, to taste
- 3 cloves garlic, pressed
- Ranch, for serving
- 2 tablespoons chopped parsley leaves, for garnish

Instructions

- Preheat oven to 450 degrees F. Line a baking sheet with parchment paper; set aside.
- Place the potatoes in a single layer onto the prepared baking sheet. Drizzle with truffle olive oil; season with salt and pepper, to taste. Gently toss to combine.
- Place into oven and bake for 30-40 minutes, or until golden brown and crisp, tossing occasionally.
- In a large bowl, combine fries and garlic.
- Serve immediately with ranch, garnished with parsley, if desired.

[Adapted from damndelicious](#)

