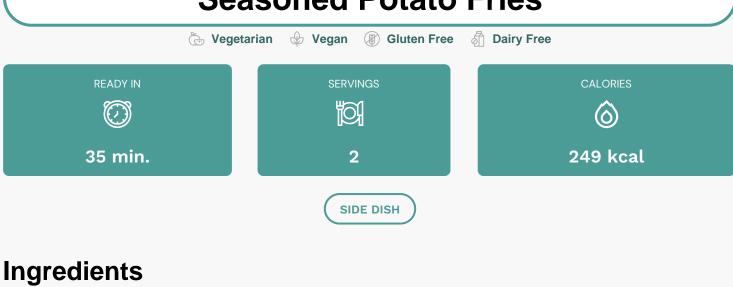




## **Seasoned Potato Fries**



2 medium baking potatoes cut into 1/4-inch strips
1 tablespoon garlic powder
1 tablespoon seasoning italian
0.3 teaspoon pepper
0.3 teaspoon salt
1 tablespoon vegetable oil

## **Equipment**

baking sheet

oven	
ziploc bags	
Directions	
Place potato strips in a large resealable plastic bag; add oil. Seal bag and shake gently to coat.	
Add seasonings; shake again.	
Place seasoned strips on a baking sheet coated with cooking spray.	
Bake potato strips at 425° for 25 minutes or until crispy.	
Serve immediately.	
Nutrition Facts	
PROTEIN 8.45% FAT 24.72% CARBS 66.83%	

## **Properties**

Glycemic Index:63.38, Glycemic Load:30.46, Inflammation Score:-4, Nutrition Score:12.457826083121%

## Nutrients (% of daily need)

Calories: 248.87kcal (12.44%), Fat: 7.11g (10.95%), Saturated Fat: 1.14g (7.15%), Carbohydrates: 43.28g (14.43%), Net Carbohydrates: 39.03g (14.19%), Sugar: 1.52g (1.69%), Cholesterol: Omg (0%), Sodium: 304.41mg (13.24%), Alcohol: Og (100%), Alcohol %: O% (100%), Protein: 5.47g (10.94%), Vitamin B6: 0.83mg (41.39%), Vitamin K: 32.31µg (30.77%), Potassium: 970.81mg (27.74%), Manganese: 0.53mg (26.55%), Fiber: 4.25g (17.02%), Iron: 3.01mg (16.7%), Vitamin C: 12.25mg (14.84%), Magnesium: 59.26mg (14.81%), Phosphorus: 137.8mg (13.78%), Vitamin B1: 0.2mg (13.12%), Copper: 0.26mg (13%), Vitamin B3: 2.36mg (11.78%), Folate: 37.67µg (9.42%), Calcium: 72.06mg (7.21%), Vitamin E: 1.06mg (7.09%), Vitamin B5: 0.7mg (6.97%), Zinc: 0.81mg (5.39%), Vitamin B2: 0.09mg (5.27%), Selenium: 1.93µg (2.76%)