



Palatable

Roasted Parmesan Potatoes

🕒 Prep: 15m · Cook: 25m · Total: 40m

👤 4

Ingredients

- 4 medium russet potatoes, peeled
- 1 tbsp. vegetable oil
- 3 tbsp. grated Parmesan cheese
- 2 tbsp. chopped fresh parsley or dry parsley
- 1 tsp. paprika
- 1/2 tsp. garlic powder
- 1 tsp. salt
- 1/8 tsp. cayenne pepper

Instructions

1. Preheat oven to 450 degrees
2. Line baking sheet with aluminum foil and spray with cooking spray
3. Slice potatoes in half then cut in 1/2 inch cubes
4. Place potatoes in a medium bowl and toss with oil
5. Combine Parmesan, parsley, paprika, garlic powder, salt and cayenne pepper in a small bowl
6. Add the mixture to potatoes in bowl.
7. Toss to coat potatoes evenly.
8. Arrange potatoes on prepared baking sheet.
9. Bake, turning once until the potatoes are lightly browned and easily pierced with a knife, about 25 minutes

Notes

You can opt out of peeling the potatoes

🔗 Source: 