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Crispy Parmesan Potatoes

Introduction

Crispy Parmesan potatoes are a delightful side dish that adds a touch of elegance to any meal. Their golden brown exterior is perfectly crispy, while the interior remains fluffy and soft. Infused with the rich flavor of parmesan cheese and aromatic herbs, these potatoes are sure to impress your family and guests alike.

Detailed Ingredients with measures

- Baby Potatoes (1.5 pounds)
- Olive Oil (3 tablespoons)
- Garlic Powder (1 teaspoon)
- Dried Oregano (1 teaspoon)
- Grated Parmesan Cheese (1/2 cup)
- Salt (to taste)
- Black Pepper (to taste)

Prep Time

The preparation time for crispy Parmesan potatoes is approximately 10 minutes. This includes washing and cutting the potatoes to ensure they cook evenly.

Cook Time, Total Time, Yield

Cook time for this dish is around 25-30 minutes. In total, you can expect to spend about 40 minutes from start to finish. This recipe yields about 4

servings, making it a perfect choice for family dinners or casual gatherings.



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Detailed Directions and Instructions

Step 1: Preheat the Oven

Preheat your oven to 400°F (200°C).

Step 2: Prepare the Potatoes

Wash and scrub the potatoes thoroughly. Cut them into bite-sized pieces, approximately 1 to 2 inches.

Step 3: Boil the Potatoes

Place the cut potatoes in a pot of salted water and bring to a boil. Cook for about 10 minutes until they are slightly tender but not fully cooked. Drain and let them cool for a few minutes.

Step 4: Prepare the Coating

In a large bowl, combine grated Parmesan cheese, garlic powder, onion powder, paprika, salt, and pepper.

Step 5: Coat the Potatoes

Add the boiled potatoes to the bowl with the Parmesan mixture. Toss until the potatoes are evenly coated in the cheese and spice mixture.

Step 6: Arrange on a Baking Sheet

Spread the coated potatoes in a single layer on a parchment-lined baking sheet.

Step 7: Bake the Potatoes

Place the baking sheet in the preheated oven and bake for about 25-30 minutes, or until the potatoes are golden brown and crispy.

Step 8: Serve

Remove the potatoes from the oven and let them cool for a few minutes. Serve warm as a side dish or snack.

Notes

Note 1: Potato Variety

Use a starchy potato variety such as Russet or Yukon Gold for the best texture.

Note 2: Cheese Options

Feel free to mix different types of cheese for added flavor, such as cheddar or Romano.

Note 3: Spice Adjustment

Adjust the spices used in the coating to your personal taste. You can add more garlic or even some crushed red pepper for heat.

Note 4: Storing Leftovers

Store leftover crispy Parmesan potatoes in an airtight container in the refrigerator for up to 3 days. Re crisp in the oven before serving.

Note 5: Serving Suggestions

These potatoes pair well with dipping sauces such as ranch, aioli, or your

favorite hot sauce.



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Cook techniques

Click next page below