

# Roasted Parmesan Potatoes



PREPARATION TIME  
15 minutes



COOKING TIME  
25 minutes



PERFECT PARTNER  
western omelet



Any type of potato, especially sweet potatoes, works well for this satisfying dish. These potatoes also make great leftovers for breakfast. Simply warm them in a skillet and serve with any egg dish.

## SHOPPING LIST

- russet potatoes
- grated Parmesan cheese
- fresh parsley

## ON HAND

- oil • salt • garlic powder
- paprika • cayenne pepper

## INGREDIENTS

- 4 medium russet potatoes, peeled
- 1 tablespoon vegetable oil
- 3 tablespoons grated Parmesan cheese
- 2 tablespoons chopped fresh parsley or 2 teaspoons dried parsley
- 1 teaspoon paprika
- 1/2 teaspoon garlic powder
- 1 teaspoon salt
- 1/8 teaspoon cayenne pepper

SERVES 4

## COOKIN' Express

• Save time by not peeling the potatoes. The skin provides extra flavor and vitamins—just be sure to scrub the potatoes well.

• Cut the baking time in half by partially cooking the cubed potatoes in the microwave for 5 minutes before adding to the oil in step 2. Proceed as recipe directs.

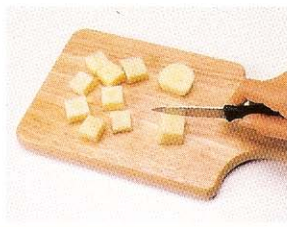
## Make Ahead

The potatoes can be cut into chunks and kept in a bowl of cold water for several hours. Or, bake potatoes as recipe directs 1 day ahead and simply reheat in a skillet.

## ♦ VARIATION

*For a heartier flavor, add 1/4 cup crumbled bacon to the cheese mixture in step 2 and proceed as recipe directs.*

**1** Preheat oven to 450°F. Line a baking sheet with aluminum foil and spray with cooking spray. Slice potatoes in half, then cut into 1/2-inch cubes.



**2** Place potatoes in a medium bowl and toss with oil. Combine Parmesan, parsley, paprika, garlic powder, salt and cayenne pepper in a small bowl.

**3** Add the Parmesan mixture to potatoes in bowl; toss to coat potatoes evenly.



**4** Arrange potatoes on prepared baking sheet. Bake, turning once, until potatoes are lightly browned and easily pierced with a knife, about 25 minutes.