



Parmesan-Roasted Potatoes

Makes: 4 servings

Prep Time: 5 minutes Cook Time: 45 minutes

Total Time: 50 minutes

- 4 large Yukon Gold potatoes, cut into ½ inch dice
- 3 tbsps olive oil
- 3 tsp paprika
- 2 1/2 tsp granulated garlic
- 1 tsp kosher salt
- 3/4 tsp freshly ground black pepper
- 4 tablespoons freshly grated Parmesan cheese optional

Preheat your oven to 425°F. Place the cubed potatoes onto a parchment lined baking sheet. Toss with the olive oil, paprika, granulated garlic, kosher salt, and pepper until the seasonings are evenly combined. Add the parmesan if desired. Transfer the baking sheet into the oven and bake for 20 minutes. Remove from the oven and toss the potatoes with a pair of tongs. Put the baking dish back into the oven and bake for an additional 20 minutes. Remove the baking sheet and give them a final toss and place them back in the oven and roast until they are golden and crispy, about 10-15 minutes more.

Remove from oven, dust with extra salt and Parmesan cheese as needed and serve.

Recipe from Gaby Dalkin