

Crispy Parmesan Roasted Potatoes

Perfectly crispy and salty on the outside, with a creamy, tender interior, you're going to want these parmesan roasted potatoes every night of the week.



★★★★★
5 from 3 votes

Prep Time	Cook Time	Total Time
10 mins	30 mins	40 mins

Course: Side Dish Cuisine: American Servings: 6
Author: [Julie Blanner](#)

Ingredients

- 1.5 Pounds Baby Potatoes red potatoes, gold potatoes, or your favorites
- 3 Tablespoons [Olive Oil](#) or avocado oil, vegetable oil or canola oil or simply use melted butter.
- ½ Teaspoon [Sea Salt](#) Any thick flake salt

Parmesan Topping

- ½ Cup [Parmesan](#) Finely Grated
- ½ Teaspoon [Garlic Powder](#)
- ¼ Teaspoon [Salt](#)
- ¼ Teaspoon Black Pepper

Optional Garnish

- 1 Tablespoon Sliced Green Onions (Chives, rosemary, thyme, basil will also work well)

Instructions

1. Preheat Oven to 400°F. Coat 9x13 baking dish with 2 tablespoons of olive oil.
2. In a small bowl, combine the parmesan, garlic powder, salt, and pepper.
3. Using a spoon, sprinkle parmesan topping mixture across the bottom of the baking dish.
4. Slice potatoes in half, (score them across the center if desired) placing them face down into the parmesan topping on the baking dish. Brush potatoes with remaining oil and salt.

5. Bake for 30 minutes, until parmesan is brown and potatoes are perfectly soft and crispy.
6. Remove from oven and allow them to rest for five minutes. Cut and separate potatoes with a metal spatula.
7. Transfer to a platter, sprinkled with fresh garnish to serve.

recipe found on: <https://julieblanner.com/crispy-parmesan-roasted-potatoes/>

[RETURN TO RECIPE](#)