OCTOBER: Parmesan Roasted Potatoes •

Prep time: Makes: 6 servings.. Total Time: 40 minutes

Ingredients:

4 cups cubed Local Yukon Gold potatoes, about a 3/4-inch dice

3 tbsp olive oil

1/2 tsp garlic salt

1/2 tsp salt

2 tsp paprika

1 tsp pepper

4 tablespoons freshly grated Parmesan cheese



Directions:

Preheat your oven to 425 degrees.

Place the cubed potatoes onto a sprayed baking sheet or parchment lined baking dish. Pile on the olive oil, garlic salt, salt, paprika, pepper and Parmesan cheese. Using your fingers, or a spoon if you feel inclined, toss the potatoes and carefully mix everything around until the seasonings coat each potato.

Transfer the baking vessel into the oven and bake for 15 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 10 minutes more. Remove the baking sheet and give them another toss and place them back in the oven and roast until they are golden and crispy.

Season with a little dusting of sea salt and extra parmesan cheese and serve.

		cut	here	
HOME SURVEY: Fill out and return this survey to your homeroom teacher.				
1.	Did your children help prepare this recipe?			
(circle	one)	YES	NO	
2.	Did your family enjoy preparing this month's featured recipe?			
		YES	NO	
3.	. Is this the first time your family members have tried this vegetable / fruit?			
		YES	NO	
4.	Did your family	/ members learn	new facts or information about this month's fruit or vegetable?	
		YES	NO	
5.	5. Did your family like this month's featured item?			
		YES	NO	