

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.



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