

Browned Butter Parmesan Roasted Potatoes



Ingredients:

- ¼ - ⅓ cup olive oil
- 6 large cloves of garlic finely chopped or minced
- 1 ½ teaspoons salt
- 1 teaspoon dried parsley
- 1 teaspoon dried thyme
- 1 teaspoon dried oregano
- ½ teaspoon fresh cracked black pepper
- ¾ cup fresh grated Parmesan cheese
- 3 pounds red potatoes, washed and quartered
- ½ cup unsalted butter
- 4 tablespoons fresh parsley, finely chopped (for serving)

Method:

1. Preheat the oven to 400°. Grease a large baking sheet with non-stick spray or olive oil.
2. In a bowl, combine ¼ cup of olive oil, garlic, salt, herbs, pepper, and parmesan cheese, mixing to combine. Add the remaining oil if the parmesan has absorbed most of it.
3. Toss potatoes through the mixture to evenly coat.
4. Arrange coated potatoes in a single layer onto prepared baking sheet. Spread them out and bake for 45-50 minutes, carefully turning every 15 minutes or so with tongs or with a spatula, until potatoes are browned and edges are crisp.
5. For extra crispy potatoes, broil (or grill) for 2-4 minutes, or until browned to your liking.
6. While potatoes are in the oven, brown your butter. Melt ½ cup of butter in a small saucepan or skillet over medium heat. Stir the butter continuously and swirl the pan occasionally to allow the butter to cook evenly and prevent too much splattering.
7. When it begins to foam, the color will change from yellow to tan to a rich golden brown color. As soon as you smell a nutty aroma, take the pan off the heat. Give it a light mix with a wooden spoon to lift up any browned bits on the base of your pan and pour over the roasted potatoes.
8. Season with a little extra salt and pepper (if desired), and sprinkle with fresh parsley before serving.