



Roasted Garlic Parmesan Potatoes



Ingredients:

- 3 russet potato, sliced
- 4 tablespoons olive oil
- salt, to taste
- pepper, to taste
- 2 teaspoons garlic powder
- 2 teaspoons Italian seasoning
- 1 teaspoon paprika
- ½ cup parmesan cheese, shredded
- fresh parsley, chopped

Method:

1. Preheat the oven to 400°F.
2. Cut potatoes in half, and then slice.
3. Place the potatoes in a large bowl. Drizzle olive oil and toss to coat.
4. In a small bowl, mix salt, garlic powder, Italian seasoning, and paprika.
5. Sprinkle seasoning on potatoes and toss to coat.
6. Spread the potatoes on a baking sheet.
7. Bake for 30 minutes.
8. Remove from the oven, sprinkle with parmesan and pepper.
9. Bake for an additional 20 minutes.
10. Sprinkle potatoes with fresh parsley and serve while hot.