French Onion Potatoes



Adapted • Shared by Steve Janowicz

Ingredients

• 8-10 small red potatoes
• 1 stick of butter
• 1 packet of Lipton French Onion Soup Mix
• 1/4 cup of chopped fresh Italian Parsley
• 3-4 tbsp. of grated Pecorino Romano Cheese (Parmesan can be used too)
• 1 tsp. of cracked black pepper (or more if you like)
• 1-2 tbsps. of olive oil

Instructions

1. Spray a baking sheet with nonstick spray. And, preheat the oven to 425 degrees F.

2. Scrub the potatoes, then slice the red potatoes in half. Score the potatoes by cutting slits into the flesh: 3 slices one way; and 2 slices the other way; making a tic tac toe pattern. But, don't slice them all the way through.

3. In a measuring cup add 1 stick of melted butter, 1 packet of French onion soup mix, fresh parsley, cracked black pepper, and grated Pecorino Romano cheese. Stir it all together.

4. Pour the butter mixture onto a baking sheet and tilt the baking sheet so the mixture covers most of the surface area.

5. Place the scored potatoes flesh side down on the baking sheet.

6. Add olive oil to the measuring cup and stir around the leftover butter mixture with the olive oil. Drizzle that over the top of the potatoes.

7. Bake the potatoes in the oven at 400 degrees F. for about 30-40 minutes or until tender.

8. Serve and enjoy!

Notes

Source: Melissa Jo Real Recipes
Author: Melissa Jo

Imported Description

Baked potatoes are so 2022; say hello to the French Onion Parmesan Potatoes as your new favorite side dish! These savory potatoes meet all of the expectations of the perfect family side dish: EASY, DELICIOUS, AFFORDABLE, & QUICK! You only need a few ingredients such as butter, parsley, french onion soup mix, red potatoes, and your favorite cheese! French onion parmesan potatoes are crispy on the outside, gooey on the inside, and the flavor is out of this world! Let's get this show on the road! The Best French Onion Crockpot Roast, And Crockpot French Onion Chicken!