Crispy Parmesan Potatoes (6



Adapted • Shared by Steve J

Ingredients

- 1 1/2 pound mini gold potatoes (halved)
- 1/4 cup + 2 tablespoons salted butter (divided)
- 1/2 cup + 2 tablespoons grated parmesan
- 3/4 teaspoon paprika
- 3/4 teaspoon garlic powder
- 1/4 teaspoon onion powder
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper

Instructions

1. Preheat oven to 425°.
2. Using a sharp knife, carefully score the inside of the potato surface in a criss-cross pattern.
3. In a baking dish, pour 1/4 cup melted butter, 1/2 cup parmesan cheese and seasonings. Stir until combined well, then spread the paste evenly over the bottom of the baking dish.
4. Lay the potatoes scored side down onto the paste. Brush the tops of the potatoes with the remaining butter and sprinkle with the remaining cheese.
5. Bake 30-35 minutes or until cheese has browned and crisped on the bottom.

Notes

Source: Dinner in 321
Author: Laura Ashley

These 6-ingredient Crispy Parmesan Potatoes are the best side dish in under an hour. Tender on the inside with crunchy, cheesy outside, yum!