

Garlic Parmesan Roasted Potatoes

Crispy and flavorful roasted potatoes coated with a garlic parmesan seasoning.



Main Dish

35 min

Total time

Easy

Difficulty

250

kcal / serving

Ingredients

- 1 large potato
- 2 tablespoons olive oil
- 2 cloves garlic, minced
- 2 tablespoons grated parmesan cheese
- Salt and black pepper, to taste
- Fresh parsley, for garnish

Steps

- 1 Preheat the oven to 425°F (220°C).
- 2 Wash and cut the potato into small cubes.
- 3 In a bowl, combine the olive oil, minced garlic, grated parmesan cheese, salt, and black pepper.
- 4 Add the potato cubes to the bowl and toss until well coated with the seasoning mixture.
- 5 Spread the potatoes in a single layer on a baking sheet.
- 6 Roast in the preheated oven for about 25–30 minutes, or until the potatoes are golden brown and crispy.
- 7 Remove from the oven and garnish with fresh parsley.
- 8 Serve hot and enjoy!