

# Crispy Crunchy Parmesan Potatoes

## Ingredients

4 medium potatoes, scrubbed (not peeled)

4 tablespoons olive oil

$\frac{1}{4}$  teaspoon McCormick's garlic powder, onion powder & pepper

$\frac{1}{2}$  teaspoon parsley

Morton salt to taste

4 tablespoons fresh parmesan cheese, divided

## Directions

Preheat oven to 450 degrees and line a pan with parchment paper.

Slice potatoes  $\frac{1}{4}$ " thick and toss with olive oil seasoning and 2 tablespoons of parmesan cheese.

Bake in a single layer about 30 minutes or until browned, flipping potatoes after 15 minutes.

Once browned, top with remaining 2 tablespoons parmesan cheese and bake an additional 5 minutes or until cheese bubbles and browns.

source:07recipes.com