

Crispy Potatoes

Parmesan

Roast

ingredients:

1 tablespoon oil

1 cup parmigiano reggiano (parmesan), grated

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1 1/2 pounds small (1 to 1.5 inch diameter) potatoes, cut in half

salt and pepper to taste

directions:

Brush the oil on the bottom of a baking dish and sprinkle on the parmesan.

Toss the potatoes in the oil, salt and pepper and press into the parmesan with the cut side down.

Roast in a preheated 400F/200C oven until the parmesan is nice and golden brown and the potatoes are tender, about 20-25 minutes, before removing from the oven to let cool for 5 minutes and breaking them apart.