

Parmesan Roasted Red Potatoes

Excellent and very easy! I lined my pan with foil which helps a lot in the cleanup. It's a good thing that I always check because even after adding the broth, the liquid was eventually absorbed or evaporated. So each of the times later when I checked, I added a little water which helped. It would have been awful if the potatoes became stuck to the pan, and they were starting to. Great recipe

Ingredients

2 pounds medium red potatoes
4 Tbsp. olive oil
1 cup grated parmesan cheese 2 tsp. dried parsley flakes
1 tsp. Lawry's Season Salt
1/2 tsp. onion salt
1/2 tsp. garlic powder

Directions

Preheat oven to 375 degrees.

Line a large cookie sheet with aluminum foil and grease with vegetable spray.

Clean potatoes and cook in the microwave till potatoes are just tender when pierced with a fork.

Don't over cook them!

(Make sure to poke a couple of holes in the potatoes before cooking them. I have a potato setting on my microwave which makes it easy to cook)

After the potatoes have been microwaved, cut them in half lengthwise, then cut again.

Put the oil, parmesan cheese and seasonings into a large ziploc bag, and add the potatoes.

Shake the bag until the potatoes are completely covered and the ingredients are all mixed well.

Pour out onto the prepared cookie sheet and cook for 15-20 minutes.

Source: Food.com