

Parmesan Upside Down Baked Potatoes

We were hosting a summer BBQ last year, and we had planned on about ten to 15 people showing up originally. That was a pretty decent sized crowd for our little backyard. It sounded like the perfect amount actually. Soon, other people got word of the gathering and started asking about coming and what they should bring. Well, I always say the more the merrier! I just requested that they bring a dish to pass. We were going to handle the main entree, a potato, and a dessert.

I already knew we were doing steaks, chops, and chicken on the grill, so the next task was finding a potato to go with it. I considered making individual baked potatoes for everyone, but now I was stuck because I wasn't sure exactly how many people were going to be coming.

That's when I remembered the baked potato casserole that I had seen on Group Recipes. That was it! That's what I made, in a double batch. It went over so well and was super easy. I'm glad I thought of it I can tell you that!

To Make this Recipe You'll Need the following ingredients:

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To Make this Recipe You'll Need the following ingredients:

Ingredients:

- 7 red potatoes, washed and cut in half
- 2-3 tablespoons butter
- 6 tablespoons shredded Parmesan cheese
- garlic powder
- sea salt
- freshly cracked pepper

DIRECTIONS

- 1). Preheat oven to 400F. Melt butter in the bottom of a 9×13 glass pan.
- 2). Sprinkle Parmesan cheese and seasonings over butter. Place potatoes cut side down and sprinkle more seasonings on top of potatoes.
- 3). Bake for 40-45 minutes or until cooked through. Allow to cool in the pan for 5 minutes before serving.

Source : allrecipes.com

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