

## Garlic Parmesan Potatoes

ingredients:

- ½ cup finely grated Parmesan cheese
- ½ teaspoon garlic powder
- ½ teaspoon dried oregano
- 1 teaspoon kosher salt
- ¾ teaspoon freshly ground black pepper
- 2 tablespoons olive oil
- 1½ lbs baby potatoes, halved

directions:

- Preheat the oven to 400 degrees F.
- Mix together all but the oil and potatoes.
- Pour the olive oil into a 9x13 baking dish, tilting in all directions to evenly coat the bottom of the dish.
- Evenly sprinkle the cheese mixture over the oil.
- Place potatoes cut side down into a mixture in a single layer. Press firmly to make sure the cheese sticks to the potatoes.
- Bake 30-40 minutes until potatoes are fork tender. Remove the dish from the oven and let sit 5 minutes.
- Carefully remove potatoes from the dish and serve.

Recipe courtesy [Mandy's Recipe Box](#)