

# GARLIC PARMESAN ROASTED POTATOES

## INGREDIENTS:

3lbs. of Irish Eyes Red  
Potatoes

2 tbs. Olive Oil

5 cloves of Irish Eyes Garlic

1 tsp. dried Thyme

½ tsp. dried Oregano

½ tsp. dried Basil

1/3 cup grated Parmesan

Kosher salt and freshly  
ground black pepper, to  
taste

2 tbs. Chopped parsley  
leaves for garnish

## INSTRUCTIONS:

1. Preheat oven to 400 degrees F. Lightly oil a baking sheet or coat with nonstick spray.
2. Place potatoes in a single layer onto the prepared baking sheet. Add olive oil, garlic, thyme, oregano, basil and parmesan; season with salt and pepper, to taste. Gently toss to combine.
3. Place into oven and bake for 25-30 minutes, or until golden brown and crisp. Stir in butter until melted, about 1 minute.
4. Serve immediately, garnished with parsley, if desired.

