

Garlic-Herb & Parmesan Roasted Red Potatoes

Serves: 10

Ingredients:

- 3 lbs. red potatoes, halved
- 4 tbsp. olive oil
- 6 cloves garlic, minced
- 1 tsp. dried thyme
- 1/2 tsp. dried oregano
- 1/2 tsp. dried basil
- 1/3 cup grated Parmesan cheese
- 2 tbsp. unsalted butter
- 2 tbsp. fresh parsley
- Salt & Pepper to taste

Instructions:

- Preheat oven to 400 degrees. Lightly grease a large baking sheet.
- In a large bowl, toss the potatoes, olive oil, garlic, salt, pepper, thyme, oregano, basil, and Parmesan cheese until evenly coated. Turn the mixture out onto the prepared baking sheet and arrange in a single layer.
- Bake for 45 minutes to 1 hour, turning with a spatula two or three times, until golden brown and crisp. Pull the tray out and sprinkle the butter over the potatoes and stir to melt the butter. Remove from the oven and toss with the fresh parsley. Serve immediately.