

# Parmesan Roasted Potatoes



Prep time:  
**10 min**



Cook time:  
**30 min**



Yield:  
**6 Servings**



Serving Size:  
**1/2 Cup**

## Ingredients

3 cups potatoes cut in 1-inch pieces  
2 teaspoons oil  
¼ teaspoon each salt and pepper  
½ cup Parmesan cheese, shredded or grated

## Directions

1. Preheat oven to 400 degrees.
2. In a large bowl, toss potatoes with oil, salt and pepper.
3. Place potatoes in a single layer on a large baking sheet.
4. Roast 25 minutes; sprinkle with cheese; roast 5 to 10 minutes more. Serve warm.
5. Refrigerate leftovers within 2 hours.

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