



GARLIC PARMESAN ROASTED POTATOES

These crisp-tender roasted potatoes smothered in melted butter, garlic, Parmesan cheese, and seasoned with fragrant herbs make the best of two worlds - sweet potatoes and yellow potatoes.

INGREDIENTS

- 1 large sweet potato
- 1 large yellow potato
- 1 medium red onion
- 2 T olive oil
- 2 T unsalted butter
- 5 cloves garlic, minced
- 1 tsp dried thyme
- 1/2 tsp dried oregano
- 1/2 tsp dried basil
- 1/3 C freshly grated Parmesan
- Salt and freshly ground black pepper, to taste
- 2 T chopped parsley leaves



INSTRUCTIONS

1. To make the roasted potatoes with garlic parmesan: Preheat your oven to 425°F (210°C). Rinse and cut potatoes in 1/4-inch slices. Proceed same way with onion. Line up potatoes and onion alternately in a greased baking pan.
2. In a bowl, combine melted butter, olive oil, herbs, salt, pepper, parmesan and minced garlic. Brush the mixture generously over the potato and onion rows. Transfer to the oven and bake for 1 hour, until fork tender and a bit crispy on the edges. Serve your garlic parmesan roasted potatoes hot, with a sprinkle of fresh parsley and additional parmesan on top.

Note: You can adjust quantities depending on the size of your potatoes and your baking dish. Try to match potatoes and onion with the same diameter.