

## **Parmesan Roasted Fingerling Potatoes**

Source: Blissfully Delicious

Servings: 4

Printer Friendly

### **Ingredients:**

- 1 1/2 lb. fingerling potatoes, halved
- 3 large garlic cloves, minced
- 2 tbsp. olive oil
- 1 tbsp. kosher salt
- 2 tbsp. fresh parsley, chopped
- 3 tbsp. fresh grated Parmesan

### **Directions:**

1. Preheat the oven to 450. Line a large rimmed baking sheet with foil and spray lightly with non-stick cooking spray.
2. Place potatoes in a large bowl. Add garlic, olive oil and salt and toss to coat. Pour onto the prepared baking sheet in an even layer.
3. Bake for 15 minutes, then toss and bake for another 15 minutes or until potatoes are browned and fork tender.
4. Transfer to a serving platter and sprinkle with parsley and Parmesan.

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