



## Oven Parmesan Potatoes

Potatoes can sometimes become a little routine and more of the same - but - these oven parmesan potatoes take potatoes to the next level. Enjoy!

### Ingredients

- 1 680 gm bag red (or mixed) mini potatoes
- 1/2 tsp black pepper
- 1/2 tsp garlic powder
- 1/2 tbsp onion powder
- 1 tbsp olive oil
- 3/4 c. chicken broth
- 2 tbsp butter
- 1/3 c grated parmesan cheese

### Preparation

Pre-heat oven to 350 degrees. In a bowl, combine pepper, garlic powder, onion powder and olive oil and set aside. Place enough mini-reds in a 13x9' baking dish to fill dish bottom with one layer. Store remainder of potatoes for another use. Cut larger potatoes in thirds and cut remainder in half, placing all in bowl with spices. Stir to coat. In a medium pot heat butter and broth to simmer. Add coated potatoes and boil gently 5-8 minutes till slightly tender, stirring frequently. Transfer potatoes to baking dish WITH broth and spread in a single layer. Sprinkle with parmesan cheese and gently mix together. Bake in oven 30-35 minutes, flipping once to ensure even browning. Makes 4 servings.