

YIELD: 8

Garlic Parmesan Crusted Potatoes

Zesty and flavorful garlic parmesan crusted potatoes are the best side dish!

PREP TIME

5 minutes

COOK TIME

50 minutes

TOTAL TIME

55 minutes

Ingredients

- 4 medium baking potatoes, halved lengthwise (I used Maine White Potatoes)
- [2 ½ tablespoons olive oil](#)
- ⅓ cup grated Parmesan cheese
- 1 TBSP Zesty Garlic Seasoning
- ½ teaspoon kosher or sea salt and a few turns of the pepper mill
- Chives, optional

Get Ingredients

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Instructions

1. Preheat the oven to 400 degrees F.
2. Coat the bottom of a 13×9-baking dish with the olive oil, and then evenly distribute the grated Parmesan over the olive oil. Sprinkle Zesty Garlic Seasoning over the cheese. Sprinkle with the salt and pepper.
3. Place the potato halves, cut side down, on top of the cheese mixture and bake for 45-50 minutes or until the potatoes are very tender when pierced with the tip of a knife. Precise baking time will depend on the thickness of your potatoes.
4. Cool for five minutes before serving. Remove to a platter with a metal spatula, and garnish with snipped chives, if desired. Leftovers are equally delicious reheated in the oven or eaten cold, my son will attest to this!

Nutrition Information

Yield 8 potatoes

Serving Size 1/2 potato

Amount Per Serving

Calories 138

Total Fat 6g

Saturated Fat 1g

Trans Fat 0g

Unsaturated Fat 4g

Cholesterol 4mg

Sodium 263mg

Carbohydrates 19g

Fiber 2g

Sugar 1g

Protein 3g

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CUISINE: American / **CATEGORY:** Potato

<https://mooreorlesscooking.com/2013/05/13/garlic-parmesan-crusted-potatoes-video/>

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