



Parmesan Garlic Baked Potato

Description

Parmesan Garlic Baked Potatoes are a delicious and easy side dish that pairs well with a variety of main courses. These potatoes are crispy on the outside, soft on the inside, and packed with the savory flavors of garlic and Parmesan cheese. Follow this detailed recipe to create a mouthwatering potato dish that's sure to be a hit at your dinner table.

Chapter 1: Ingredients

For the Potatoes:

- 4 medium-sized russet potatoes
- 3 tablespoons olive oil
- 3 cloves garlic, minced
- 1/2 cup grated Parmesan cheese
- 1 teaspoon dried oregano
- 1 teaspoon dried thyme
- 1 teaspoon dried rosemary
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 2 tablespoons chopped fresh parsley (optional, for garnish)

Chapter 2: Preparation

1. Preheat the Oven:

- Preheat your oven to 400°F (200°C).
- Line a baking sheet with parchment paper or lightly grease it with cooking spray.

2. Prepare the Potatoes:

- Wash and scrub the potatoes thoroughly to remove any dirt.
- Pat the potatoes dry with a clean kitchen towel or paper towels.

3. Cut the Potatoes:

- Slice each potato into wedges. First, cut the potato in half lengthwise, then cut each half

into 4-6 wedges, depending on the size of the potato.

Chapter 3: Seasoning the Potatoes

1. Prepare the Seasoning Mixture:

- In a large bowl, combine the olive oil, minced garlic, grated Parmesan cheese, dried oregano, dried thyme, dried rosemary, salt, and black pepper.
- Mix well to create a uniform seasoning mixture.

2. Coat the Potato Wedges:

1. Add the potato wedges to the bowl with the seasoning mixture.
2. Toss the potatoes thoroughly to ensure each wedge is evenly coated with the garlic-Parmesan mixture.

Chapter 4: Baking

1. Arrange the Potatoes:

- Spread the seasoned potato wedges in a single layer on the prepared baking sheet. Ensure the wedges are not overcrowded to allow for even baking.

2. Bake the Potatoes:

- Place the baking sheet in the preheated oven.
- Bake for 25-30 minutes, turning the wedges halfway through the baking time to ensure even crisping.

3. Check for Doneness:

- The potatoes are done when they are golden brown and crispy on the outside, and tender on the inside. You can check by piercing a wedge with a fork; it should easily go through.

Chapter 5: Serving

1. Serve Hot:

- Remove the baking sheet from the oven and let the potatoes cool slightly for a few minutes.
- Transfer the baked potato wedges to a serving dish.

2. Garnish (Optional):

- Sprinkle the chopped fresh parsley over the top of the potatoes for a pop of color and added freshness.

3. Serving Suggestions:

- Parmesan Garlic Baked Potatoes make an excellent side dish for grilled meats, roasted chicken, or fish.
- They can also be served as a snack or appetizer with your favorite dipping sauces like aioli, ranch dressing, or sour cream.

Chapter 6: Tips for Success

1. **Uniform Wedges:** Try to cut the potato wedges into uniform sizes to ensure even baking and crisping.
2. **Fresh Garlic:** For the best flavor, use fresh garlic instead of garlic powder.
3. **Crispier Potatoes:** If you prefer extra crispy potatoes, increase the oven temperature to 425°F (220°C) and bake for a few extra minutes.

4. **Herb Variations:** Feel free to experiment with different herbs like basil, parsley, or dill to customize the flavor to your liking.

Conclusion

Parmesan Garlic Baked Potatoes are a flavorful and satisfying dish that's easy to prepare and sure to please. With their crispy exterior and soft, tender interior, these potatoes are perfect for any occasion. Enjoy making and sharing this delicious recipe with family and friends, and don't hesitate to add your personal touch with different herbs and spices. Bon appétit!

Category

1. Granda Recipes

Date

05/10/2024

default watermark