

## PARMESAN ROASTED POTATOES

### INGREDIENTS

3-4 medium red potatoes, cut into small wedges  
3 tablespoons olive oil  
1/3 cup parmesan cheese  
1 teaspoon paprika  
1/2 teaspoon herbs de Provence  
salt and pepper to taste

### DIRECTIONS

Preheat the oven to 425F. Wash and dry the potatoes then cut each potato in half length wise, then cut each half into 4 or 5 wedges, then cut those wedges in half. In a small bowl, combine the parmesan, and paprika and set aside. Next, toss the potatoes and oil together in a mixing bowl then add the bowl of cheese and seasonings and stir to coat. Dump onto a roasting pan. Bake for about 25 minutes then remove from oven and toss/turn over all the potatoes. Put them back in the oven for another 15-20 minutes until they're sufficiently crispy. Finish with additional salt and pepper to taste.