



www.EverythingHerbalbyCherylJabz.com



Crispy Garlic Roasted Potatoes

Golden, crispy roasted potatoes tossed with garlic, herbs, and olive oil. These potatoes are fluffy inside, crisp outside, and pair perfectly with pork chops, chicken, steak, or holiday meals.



INGREDIENTS

Serves 4-6

- 2 pounds baby potatoes or Yukon Gold potatoes
- 3 tablespoons olive oil
- 5 garlic cloves, minced
- 1 teaspoon salt
- ½ teaspoon black pepper
- 1 teaspoon paprika
- 1 teaspoon dried rosemary
- 1 teaspoon dried thyme
- 2 tablespoons fresh parsley, chopped
- 2 tablespoons grated Parmesan cheese (optional)
- 1 tablespoon melted butter (optional for extra richness)

INSTRUCTIONS

- 1 Preheat oven to 425°F. Line a baking sheet with parchment paper or lightly grease it.
- 2 Wash and dry potatoes well. Cut larger potatoes into halves or quarters. Keep smaller potatoes whole. Dry potatoes thoroughly for maximum crispiness.
- 3 In a large bowl combine: olive oil, garlic, salt, pepper, paprika, rosemary, and thyme. Add potatoes and toss until evenly coated.
- 4 Spread potatoes in a single layer on the baking sheet.
- 5 Roast for 35-45 minutes. Flip halfway through cooking. Potatoes are done when crispy and golden outside, fork tender inside.
- 6 Remove from oven and toss with fresh parsley, Parmesan cheese, and melted butter (optional). Serve hot.

FLAVOR VARIATIONS

LEMON HERB POTATOES

Add: lemon zest, dill, oregano.



SPICY GARLIC POTATOES

Add: cayenne pepper, chili flakes, smoked paprika.



PARMESAN RANCH POTATOES

Add: ranch seasoning, extra Parmesan, chives.



Download This Recipe



Scan Me

Get this recipe and more herbal inspirations anytime!

Print

Save

Share