

## These Crispy Parmesan Potato Bites Are My Go-To Party Appetizer

Mini Baked Parmesan Potato Rounds



**OVEN**  
**400°F**

**TIME**  
**25 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

3-4 medium Yukon gold or red potatoes, sliced into ...-inch rounds

2-3 tbsp olive oil

$\frac{1}{2}$  cup grated Parmesan cheese

1 tsp garlic powder

1 tsp dried Italian herbs

Salt & black pepper, to taste

Optional garnish: chopped fresh parsley

Optional Add-Ons & Swaps:

Add a little heat: Sprinkle with red pepper flakes or smoked paprika

Switch up the cheese: Try shredded mozzarella, cheddar, or a Parmesan-Romano blend

Herb boost: Swap Italian herbs for fresh thyme or rosemary

Serve with dips like ranch, marinara, or This Beer Cheese Dip

Directions:

Preheat OvenSet oven to 400°F (200°C). Line a baking sheet with parchment paper for easy cleanup.

Season the PotatoesIn a bowl, toss potato slices with olive oil, garlic powder, Italian herbs, salt, and pepper.

Arrange & TopSpread slices in a single layer on the prepared baking sheet. Sprinkle Parmesan generously on top of each round.

Bake to PerfectionBake for 20-25 minutes, flipping

once halfway through, until golden brown and crispy around the edges.

Garnish & Serve Let cool for a minute or two, garnish with fresh parsley if using, and serve warm with your favorite dipping sauce.

Tips for Success:

Uniform slices = even cooking. Aim for about ...-inch thick.

Use parchment paper for crisp bottoms and easy flipping.

Don't overcrowd the pan-space them out for maximum crisp!

Want extra crunch? Broil for the last 2 minutes (just keep an eye on them).

Serving Suggestions & Pairings:

This Beer Cheese Dip for dipping

These Easy Turkey Wings for a cozy comfort-food combo

This Dorito Casserole for a bold flavor-packed dinner

A crisp salad or roasted veggies for balance

Sip with This Blueberry Lemonade for a refreshing contrast

Finish with These Chocolate Chip Cookie Bites for the perfect sweet treat

Storage & Reheating:

Fridge: Store in an airtight container for up to 3 days.

Reheat: Bake at 375°F or re-crisp in the air fryer for 5-7 minutes.

Freezer: Best enjoyed fresh, but you can freeze leftovers and reheat directly in the oven.

More Recipes You'll Love:

## DIRECTIONS

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2. Season the : PotatoesIn a bowl, toss potato slices with olive oil, garlic powder, Italian herbs, salt, and pepper.
3. Arrange & : TopSpread slices in a single layer on the prepared baking sheet. Sprinkle Parmesan generously on top of each round.
4. Bake to : PerfectionBake for 20-25 minutes, flipping once halfway through, until golden brown and crispy around the edges.
5. Garnish & : ServeLet cool for a minute or two, garnish with fresh parsley if using, and serve warm with your favorite dipping sauce.
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7. Use parchment paper for crisp bottoms and easy flipping.
8. Don't overcrowd the pan-space them out for maximum crisp!
9. Want extra crunch? Broil for the last 2 minutes (just keep an eye on them).
10. Serving Suggestions & Pairings: These little rounds are the MVP of your snack board, dinner table, or appetizer tray. Serve with:
11. This : Beer Cheese Dip for dipping
12. These : Easy Turkey Wings for a cozy comfort-food combo
13. This : Dorito Casserole for a bold flavor-packed dinner

14. A crisp salad or roasted veggies for balance
15. Sip with : This Blueberry Lemonade for a refreshing contrast
16. Finish with : These Chocolate Chip Cookie Bites for the perfect sweet treat
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19. Freezer: Best enjoyed fresh, but you can freeze leftovers and reheat directly in the oven.
20. More Recipes You'll Love: This Beer Cheese Dip Is My Favorite Party Starter That Disappears in Minutes
21. These : Easy Turkey Wings Are My Favorite Comfort Food for Lazy Sundays
22. This : Dorito Casserole Is My Favorite Weeknight Dinner Shortcut
23. These : Chocolate Chip Cookie Bites Are My Favorite Little Treat to Bake Anytime
24. This : Blueberry Lemonade Is My Favorite Refreshing Drink for Sunny Days
25. Final Thoughts: These Mini Baked Parmesan Potato Rounds are crispy, garlicky, cheesy little bites of joy. Whether you're hosting friends, feeding a crowd, or just craving something crunchy and satisfying, these potato rounds are the perfect easy side dish or snack you'll turn to again and again.

## TIPS FOR SUCCESS

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Broil for the last 2 minutes (just keep an eye on them).

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/these-crispy-parmesan-potato-bites-are-my-go-to-party-appetizer/>