

Cheesy Ranch Roasted Potatoes - Crispy, Creamy, Crowd-Pleasing

Cheesy Ranch Oven Roasted Potatoes - A Side Dish Superstar ??



OVEN
400°F

TIME
30 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 large russet potatoes, scrubbed and diced
... cup olive oil
1 packet ranch seasoning mix
1 cup shredded cheddar cheese
... cup grated Parmesan cheese
2 tablespoons chopped fresh parsley (optional)
Salt and pepper, to taste

DIRECTIONS

- 1. Preheat Oven:** Preheat your oven to 400°F (200°C). Line a baking sheet with parchment paper for easy cleanup.
- 2. Season the Potatoes:** In a large bowl, toss the diced potatoes with olive oil, ranch seasoning, salt, and pepper. Make sure every cube is evenly coated.
- 3. Roast:** Spread the potatoes in a single layer on the prepared baking sheet. Roast for 25-30 minutes, stirring halfway through, until golden brown and crisp on the edges.
- 4. Add the Cheese:** Sprinkle the cheddar cheese and Parmesan evenly over the roasted potatoes. Return to the oven for another 5 minutes, or until the cheese is melted and bubbling.
- 5. Garnish & Serve:** Transfer to a serving dish and top with chopped parsley for a fresh, herby touch. Serve hot and enjoy!

SWAPS & NOTES

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Make sure every cube is evenly coated. 3.

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