

Mini Baked Parmesan Potato Rounds - Crispy, Cheesy & Irresistible

Mini Baked Parmesan Potato Rounds



OVEN
400°F

TIME
25 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 medium russet or Yukon Gold potatoes, sliced into ...-inch rounds

2 tbsp olive oil

1 tsp garlic powder

$\frac{1}{8}$ tsp paprika

$\frac{1}{8}$ tsp dried thyme (or Italian seasoning)

Salt and pepper, to taste

1 cup grated Parmesan cheese

... cup chopped parsley (optional, for garnish)

Sour cream or ranch dressing (optional, for dipping)

? Ingredient Notes & Swaps:

Potatoes: Russet gives you the crispiest texture, while Yukon Gold adds a creamier bite.

Cheese: Use finely grated Parmesan for the crispiest crust. Freshly grated from a wedge is best.

Seasoning: Feel free to add crushed red pepper flakes or swap paprika for smoked paprika for a richer flavor.

??? Step-by-Step Instructions:

1. Preheat the Oven:

2. Prep the Potatoes:

3. Season the Rounds:

4. Add the Parmesan Crust:

5. Bake to Golden Perfection:

6. Garnish & Serve:

? Tips for Success:

Don't skip the parchment-it helps avoid sticking and creates even browning.

Press gently on the cheese base to help it adhere while baking.

Make-ahead: You can prep the potato rounds and store them covered in the fridge a few hours in advance, then bake when ready.

For extra crispiness, broil the potatoes for the last 2 minutes.

? Serving Suggestions & Pairings:

This Cajun Chicken Sausage Gumbo

Easy Cheesy Chicken Sliders with Marinara Garlic Butter

This Tomato Skillet with Okra and Sausage

This Blueberry Lemonade for a sweet and tangy refreshment

The Viral Cottage Cheese Pancake as a quirky brunch pairing

? Storage & Reheating:

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

Reheat: Reheat in the oven or air fryer at 375°F until warmed and crispy-about 5-7 minutes.

Freezing not recommended: These are best fresh for ultimate crispness.

DIRECTIONS

1. **Preheat the Oven:** Preheat to 400°F (200°C) and line a large baking sheet with parchment paper or lightly grease it.
2. **Prep the Potatoes:** Wash and dry your potatoes (no peeling needed!). Slice into ...-inch thick rounds for even cooking.
3. **Season the Rounds:** In a large bowl, toss the potato slices with olive oil, garlic powder, paprika, thyme, salt, and pepper until evenly coated.
4. **Add the Parmesan Crust:** Sprinkle half of the Parmesan cheese in little mounds on the baking sheet-roughly the size of your potato slices. Place each seasoned slice on top of the cheese piles and press gently. Sprinkle the rest of the Parmesan over the tops.
5. **Bake to Golden Perfection:** Bake for 20-25 minutes until edges are crispy and golden. You can flip halfway through for extra crunch, but it's not necessary.
6. **Garnish & Serve:** Remove from oven and let cool slightly. Sprinkle with fresh parsley and serve warm with sour cream, ranch, or your favorite dip.
7. **? Tips for Success:** Don't skip the parchment-it helps avoid sticking and creates even browning.
8. **Press gently on the cheese base to help it adhere while baking.**
9. **Make-ahead:** You can prep the potato rounds and store them covered in the fridge a few hours in advance, then bake when ready.
10. **For extra crispiness, broil the potatoes for the last 2 minutes.**

11. ? Serving Suggestions & Pairings: These cheesy potato rounds are delicious solo but also perfect when paired with:
12. This : Cajun Chicken Sausage Gumbo
13. Easy : Cheesy Chicken Sliders with Marinara Garlic Butter
14. This : Tomato Skillet with Okra and Sausage
15. This : Blueberry Lemonade for a sweet and tangy refreshment
16. The : Viral Cottage Cheese Pancake as a quirky brunch pairing
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20. ? More Recipes You'll Love: These Totchos - Another spud-tastic snack
21. This : Walking Taco Bar
22. This : Beer Cheese Dip - Perfect for dipping!
23. These : Sheet Pan Quesadillas
24. ? Final Thoughts: Whether you're throwing a party, whipping up a side dish, or just craving a salty, crispy treat, these Mini Baked Parmesan Potato Rounds deliver. They're easy, fast, and totally customizable with whatever spices or cheeses you love.
25. If you try this recipe, drop a comment or star rating-and don't forget to follow Chef Maniac for more delicious inspiration! ?

SWAPS & NOTES

& Swaps Potatoes : Russet gives you the crispiest texture, while Yukon Gold adds a creamier bite.

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Step-by-Step Instructions 1.

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