

The Ultimate Crispy Parmesan Roasted Potatoes: A Foolproof Recipe

Some side dishes are so good they deserve to be the star of the show. These



OVEN
400°F

TIME
40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

2 pounds small potatoes (Yukon Gold or baby red potatoes work great)
3 tablespoons olive oil
2 cloves garlic, minced
1 teaspoon dried thyme
1 teaspoon dried parsley (plus extra for garnish)
1/2 teaspoon paprika
3/4 teaspoon salt, or to taste
1/2 teaspoon black pepper
1/2 cup grated Parmesan cheese
Optional: a pinch of chili flakes for a little heat

DIRECTIONS

- 1.** Preheat the : Oven: Start by preheating your oven to 400°F (200°C). Line a large baking sheet with parchment paper or lightly grease it for easy cleanup.
- 2.** Prep the : Potatoes: Wash and dry the potatoes thoroughly. If you're using larger potatoes, slice them in half lengthwise. Smaller potatoes can be left whole, but the cut halves get a fantastic crispy edge.
- 3.** Season the : Potatoes: In a large mixing bowl, combine the olive oil, minced garlic, dried thyme, dried parsley, paprika, salt, and black pepper. Add the potatoes and toss until they are well coated in the seasoned oil.
- 4.** Add the : Parmesan Crust: Sprinkle the grated Parmesan cheese over the potatoes and toss again, making sure the cheese clings to the oil-coated surface. For an even crispier bottom, you can press each potato half, cut-side down, into the leftover Parmesan in the bowl before placing them on the baking sheet.
- 5.** Arrange and : Roast: Place the potatoes cut-side down on the prepared baking sheet, ensuring they are in a single, uncrowded layer. Drizzle any leftover oil and Parmesan mixture over the top.
- 6.** Bake to : Golden Perfection: Roast in the preheated oven for 30-40 minutes, or until the potatoes are tender inside and a beautiful deep golden brown on the bottom. The Parmesan should have formed a crispy, flavorful crust.
- 7.** Garnish and : Serve: Remove the potatoes from the oven and sprinkle them with a little extra fresh parsley. Serve immediately while they are hot and crispy.

SWAPS & NOTES

Potatoes: While Yukon Gold and baby red potatoes are fantastic for their creamy texture, you can use other types of potatoes.

The key is to slice them to a uniform thickness so they cook evenly.

Cheese: Freshly grated Parmesan cheese is what gives you the best crust, but the kind that comes in a can also works well in this recipe.

Spices: The seasoning mix is what gives these potatoes their fantastic flavor.

TIPS FOR SUCCESS

Dry Potatoes are Key: Make sure the potatoes are completely dry before you season them.

This helps the oil and cheese stick and results in a crispier texture.

Don't Crowd the Pan: A single layer on the baking sheet is crucial.

If the potatoes are too close together, they will steam instead of roast, and you won't get that crispy crust.

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

Original recipe: <https://chefmaniac.com/the-ultimate-crispy-parmesan-roasted-potatoes-a-foolproof-recipe/>