

Butter Roasted Parmesan Potatoes with a Crispy Crust

If you're searching for a side dish that's simple yet incredibly satisfying,

OVEN
400°F

TIME
45 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

6 to 8 Yukon Gold potatoes, halved lengthwise
1/4 cup salted butter, melted
3/4 cup grated Parmesan cheese
1 teaspoon black pepper

DIRECTIONS

- 1.** Preheat the Oven: Preheat your oven to 400°F (200°C).
- 2.** This high heat helps create the crispy : Parmesan crust.
- 3.** Prepare the Baking Dish: Pour the melted butter evenly across the bottom of a 9x13-inch baking dish.
- 4.** Add the Parmesan Layer: Sprinkle the grated Parmesan cheese evenly over the melted butter.
- 5.** Season the Dish: Sprinkle black pepper over the Parmesan layer.
- 6.** Arrange the Potatoes: Place the halved potatoes cut-side down directly onto the butter and cheese mixture.
- 7.** This step is key to forming the crispy crust.
- 8.** Roast the Potatoes: Bake for about 45 minutes until the potatoes are tender and the bottoms are golden brown and crispy.
- 9.** Let Them Rest: Allow the potatoes to rest in the pan for about 10 minutes before serving.
- 10.** This helps the : Parmesan crust set and become extra crispy.

SWAPS & NOTES

This recipe is incredibly simple, but you can still customize it with a few small tweaks.

Potato Options Yukon Gold potatoes are ideal because they roast beautifully and become creamy inside.

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

Original recipe: <https://chefmaniac.com/butter-roasted-parmesan-potatoes-with-a-crispy-crust/>