

Easy 40-Minute Parmesan Garlic Roasted Potatoes (The Perfect Side Dish)

Parmesan Garlic Roasted Potatoes



OVEN
400°F

TIME
40 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

The Potatoes: 1 1/2 lbs baby potatoes (or small Yukon Gold), cut into even wedges.

The Fat: 3 tablespoons olive oil.

The Garlic Duo: 4 cloves minced garlic AND 1/2 teaspoon garlic powder.

The Herb Blend: 1/2 tsp each of dried thyme, dried oregano, and dried rosemary.

The Star: 1/4 cup grated Parmesan cheese.

Essentials: Salt, freshly ground black pepper, and fresh parsley for garnish.

DIRECTIONS

- 1. Preheat and Prep:** Preheat your oven to 400°F (200°C). Line a large baking sheet with parchment paper. This is essential—the Parmesan will try to stick to the metal, and parchment ensures you don't lose that delicious cheesy crust.
- 2. The Perfect Coating:** In a large bowl, toss the potato wedges with the olive oil and all the seasonings (minced garlic, garlic powder, herbs, salt, and pepper). *Pro-Tip:* Don't be afraid to get your hands in there. You want the oil and spices to be massaged into every nook and cranny of the potato.
- 3. The Roasting Phase:** Spread the potatoes in a single layer on the baking sheet. If they are crowded, they will steam instead of roasting. Bake for 35-40 minutes. Be sure to flip them halfway through so they develop a golden crust on both sides.
- 4. The Parmesan Finish:** During the last 5 minutes of roasting, sprinkle the grated Parmesan cheese evenly over the potatoes. Return them to the oven until the cheese is melted, bubbly, and starting to turn golden brown.
- 5. Garnish and Serve:** Transfer the crispy potatoes to a platter and garnish with fresh parsley. Serve immediately while they are at their peak crunch.

SWAPS & NOTES

The Potatoes: Yukon Golds are my top choice because their higher sugar content helps them brown beautifully, and their "waxy" texture keeps the inside creamy.

Red potatoes are a great second choice.

Dried Herbs: If you have fresh rosemary or thyme, use about three times the amount listed for dried.

The Cheese: For the best "crispy lace" effect, use a finely

grated Parmesan (the kind that looks like sand) rather than long, thick shreds.

TIPS FOR SUCCESS

Dry Your Potatoes: After washing and cutting your potatoes, pat them completely dry with a kitchen towel.

Excess water on the surface of the potato is the enemy of crispiness!

Uniform Wedges: Try to cut your potatoes into roughly the same size so they all finish roasting at the same time.

The Cooling Rack Hack: If you want them extra crispy on all sides, you can place an oven-safe wire rack on top of your baking sheet and roast the potatoes on the rack to allow air to circulate underneath.

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

Original recipe: <https://chefmaniac.com/easy-40-minute-parmesan-garlic-roasted-potatoes-the-perfect-side-dish/>