

## Roasted Garlic Butter Parmesan Potatoes That Steal the Show Every Time

2 pounds baby potatoes or small Yukon Gold potatoes, halved



**OVEN**  
**425°F**

**TIME**  
**30 to 35 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

2 pounds baby potatoes or small Yukon Gold potatoes, halved  
4 tablespoons unsalted butter, melted  
2 tablespoons olive oil  
5 garlic cloves, minced  
1/2 cup grated Parmesan cheese  
1 teaspoon Italian seasoning  
1/2 teaspoon paprika  
1 teaspoon salt  
1/2 teaspoon black pepper  
1 tablespoon chopped fresh parsley, optional  
Extra Parmesan for garnish, optional

### DIRECTIONS

1. Preheat your oven to 425°F.
2. Wash and dry the potatoes well, then cut them in halves or bite-sized pieces if needed.
3. In a large bowl, whisk together the melted butter, olive oil, minced garlic, Parmesan, Italian seasoning, paprika, salt, and pepper.
4. Add the potatoes and toss until every piece is evenly coated.
5. Spread the potatoes cut-side down on a parchment-lined or lightly greased baking sheet.
6. Roast for 30 to 35 minutes, flipping once halfway through, until the potatoes are golden brown and fork-tender.
7. Sprinkle with more : Parmesan and chopped parsley right before serving.

### SWAPS & NOTES

A few easy adjustments can help you tailor this recipe to what you have on hand.

Baby potatoes work best because they roast quickly and get beautifully crisp, but chopped Yukon Golds or red potatoes are also great.

Freshly grated Parmesan melts and browns more nicely than shelf-stable canned Parmesan.

Add rosemary, thyme, or oregano for an herby twist.

### TIPS FOR SUCCESS

Dry potatoes roast better than wet ones, so take a moment to pat them dry after washing.

Moisture is the enemy of crispiness.

If the potatoes are piled too close together, they'll steam and soften rather than caramelize.

Another important tip is to use enough heat.

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

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