

ROASTED GARLIC PARMESAN POTATOES

Prepared by Desiree Jones, Wine Club Specialist

Suggested Wine Pairing: 2017 Tonella Vineyard Cabernet Franc

Ingredients:

3 pounds baby red potatoes, washed and quartered	1 tablespoon Italian seasoning
1/4 cup (60ml) olive oil	3/4 cup fresh grated Parmesan cheese
6 large cloves of garlic finely chopped or minced	1/2 cup unsalted butter
Salt and freshly cracked black pepper	Fresh chopped parsley, for garnish

Instructions:

Preheat your oven to 400°F. Grease a large baking sheet with non-stick spray or olive oil and set aside. Parboil baby red potatoes in boiling water for 5 to 8 minutes to pre cook them. In a large bowl, combine 1/4 cup of olive oil, garlic, salt, herbs, pepper, and parmesan cheese together, mixing to combine. Add a little more olive oil if the parmesan cheese has absorbed most of it. Toss the parboiled potatoes through the garlic parmesan mixture to evenly coat. Place the coated potatoes cut side down in a single layer onto the prepared baking sheet. Bake your potatoes for 30 minutes, turning after 15 minutes, until potatoes are browned and crisped at the edges. In the meantime, gently melt butter in the microwave and combine with fresh chopped parsley. Remove the roasted potatoes from the oven, and drizzle with the butter parsley sauce. Toss to coat potatoes well and enjoy!