



FINCH + FENNEL

## Roasted Garlic Parmesan Potatoes

PREP TIME: 25 minutes

COOK TIME: 40 minutes

### INGREDIENTS:

- 1 lb Red or Yellow New Potatoes, washed
- 2 Tbsp F+F Roasted Garlic Sea Salt
- 1 tsp Freshly Cracked Black Pepper
- ½ c Parmesan Cheese
- 1 Tbsp Fresh Thyme
- 4 Tbsp Olive Oil, or as needed



### INSTRUCTIONS:

1. Wash the potatoes & dry them completely.
2. Preheat oven to 400°F & line a baking sheet with parchment paper. Do not use foil, or the cheese will stick.
3. Quarter the potatoes & set in a bowl.
4. Add F+F Roasted Garlic Sea Salt, black pepper & fresh thyme.
5. Drizzle in olive oil, just until the salt & seasoning begin to stick to the potatoes.
6. Add the parmesan cheese & toss so the potatoes are evenly coated.
7. Place on lined baking sheet & bake at 400°F for 25-35 minutes, depending on the size of the potatoes.

*Enjoy!*

