

Potatoes With Parmesan And Roasted Garlic

Recipe by Onion Rings and Things

Ingredients:

6 to 7 large red potatoes
5 to 6 garlic cloves, peeled and minced
1 teaspoon Italian seasoning or
Extra virgin Olive Oil-Robust Flavor
1/4 cup Parmesan & Romano cheese, shredded & grated
Papa Joe's Salt

Directions:

Brush bottom and sides of a baking dish or cast iron skillet with olive oil.

Using a mandoline or a sharp knife, slice potatoes crosswise into desired thickness.
Arrange potato slices vertically and loosely in prepared dish or skillet.

Sprinkle garlic and Italian seasoning (or olive oil) on top of potatoes. Season with Papa Joe's Salt to taste. Dot or drizzle potatoes with olive oil. Cover skillet or dish with foil and bake in a 375 °F oven for about 1 hour or until potatoes are tender. Remove foil, sprinkle with Parmesan & Romano cheese and bake for another 15 to 20 minutes or until crisp.

