

GARLIC PARMESAN ROASTED POTATOES

YIELD: 100 1/2 CUP SERVINGS

Chef Sam Icklan

These potatoes are a fresh, tasty alternative to fries, and go great with all kinds of main dishes. The potatoes get their garlicky flavor from the oil used to make garlic confit. It imparts a gentle garlic flavor to the dish, and unlike fresh garlic that can easily burn and become bitter at higher temperatures, the garlic oil can withstand the heat of the oven needed to create a delicious crispy texture without compromising that irresistible garlic flavor. You can use this same technique for other vegetables as well, including winter squash, sweet potatoes, Brussels sprouts, parsnips, carrots and even broccoli.

INGREDIENTS

- 21# fresh red potatoes, skin on, scrubbed well
- ½ cup garlic oil
- 2 TBSP Kosher salt
- 2 TBSP paprika
- 2 tsp ground black pepper
- Cooking spray
- 4 cups grated parmesan cheese
- 2 bunches fresh parsley, finely chopped

DIRECTIONS

1. Cut potatoes in half lengthwise, and then into 4-5 wedges per half, depending on the size of the potato. Place potatoes in a large Cambro filled with water to keep them from turning brown (this also help remove the excess starch from the potatoes, helping them to get extra crispy and can be done up to 3 days in advance of cooking the potatoes). Drain potatoes well before using.
2. In a large bowl, toss potatoes with oil, salt, paprika and black pepper. Prepare sheet pans with cooking spray, and transfer potatoes to sheet pans. Arrange potatoes in a single layer, being sure not to crowd them.
3. Roast potatoes in oven pre-heated to 425°F for 15 minutes. Rotate pan, and stir potatoes as needed. Remember that vegetables towards the edges and corners of the pan may cook more quickly than those in the middle. Continue roasting at 425°F for 10 more minutes.
4. Lower heat to 400°F, remove each pan and sprinkle potatoes with Parmesan cheese. Roast for an additional 10-15 minutes or until potatoes are fully cooked through and tender. Serve immediately or hold hot for service.
5. Garnish with freshly chopped parsley just before serving.

RECIPE NOTES - GARLIC PARMESAN ROASTED POTATOES

Recipe credits as 1/2 cup starchy vegetable per serving

Nutritional information per serving*: 94 calories; 0.73 g sat. fat; 184 mg sodium; 16 g carbohydrate

** nutrient data and allergen information may vary depending on the specific ingredients and equipment used in your location.*