

CopyCat Olive Garden Roasted Potatoes

Ingredients

3 pounds baby red potatoes, quartered
3/4 cup Parmesan cheese, grated
1/2 teaspoon garlic powder
1 tablespoon dried Italian seasoning
2 1/2 tablespoons fresh parsley, chopped
2 tablespoons unsalted butter, melted
4 tablespoons olive oil
1/8 teaspoon black pepper
1 pinch red pepper flakes, optional

Directions

Preheat oven to 450°F. Line baking sheet with parchment paper or aluminum foil.

Whisk together olive oil and butter in a large bowl. Mix in garlic powder, dried Italian seasoning, salt and pepper. Toss potatoes in oil mixture until thoroughly coated.

Transfer potatoes to baking sheet, and roast for 25 to 30 minutes or until fork tender.

Sprinkle with Parmesan cheese and toss to coat. Add chopped parsley for garnish. Enjoy!