

Betty's Oven-Baked Parmesan Potatoes Recipe



Uploaded on 4 Apr 2010

In this video, Betty demonstrates how to make Oven-Baked Parmesan Potatoes. If you are tired of repeating the same kind of potatoes with your meals, this is a different look and taste for potatoes that you will like!

Ingredients:

3 large baking potatoes (I used Russet potatoes.)

¼ cup butter, melted

1 cup finely shredded Parmesan cheese

½ cup chopped green bell pepper

1/3 cup chopped onion

½ teaspoon seasoned salt

½ teaspoon seasoned pepper

¼ teaspoon garlic powder

Peel 3 large baking potatoes, and cut them into cubes or wedges, about ¾-inch on a side. Place them in a medium mixing bowl. Add ¼ cup melted butter, 1 cup finely shredded Parmesan cheese, ½ cup chopped green pepper, 1/3 cup chopped onion, ½ teaspoon seasoned salt, ½ teaspoon seasoned pepper, and ¼ teaspoon garlic powder. Stir all ingredients, until potatoes are completely coated. Place coated potatoes in a medium casserole dish with a lid (or cover with aluminum foil) and bake at 350 degrees for about 40 minutes, covered. Then remove the lid (or foil) and bake 10 minutes longer. Finally, turn your oven to broil for 3 minutes to brown the potatoes on top. Remove from oven, and serve immediately with your favorite entrée. These are great, and I hope you enjoy them! Happy Easter!!! --Betty ☐