

These baked parmesan potato bites are a lifesaver on busy weeknights when you crave something crispy and comforting without the fuss of deep frying. Growing up in the Midwest, potatoes were a staple in our household, and this recipe is a nod to those cozy family dinners. The golden crust and cheesy flavor make these bites irresistible, and they're perfect for both kids and adults. Plus, they're a great way to use up any leftover potatoes you might have.

These potato bites pair wonderfully with a fresh green salad or steamed vegetables for a balanced meal. If you're hosting a gathering, they make a fantastic appetizer alongside a tangy dipping sauce like ranch or a spicy aioli. For a heartier option, serve them with grilled chicken or fish to round out the plate.

Ingredients

- 4 medium potatoes, peeled and diced
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- Salt and pepper to taste
- 1 cup grated Parmesan cheese
- 2 tablespoons chopped fresh parsley (optional)

Directions

1. Preheat your oven to 400°F (200°C) and line a baking sheet with parchment paper.
2. In a large bowl, toss the diced potatoes with olive oil, garlic powder, paprika, salt, and pepper until evenly coated.
3. Spread the potatoes in a single layer on the prepared baking sheet.
4. Bake in the preheated oven for 20 minutes.
5. Remove the baking sheet from the oven and sprinkle the Parmesan cheese over the potatoes.
6. Return to the oven and bake for an additional 10-15 minutes, or until the potatoes are golden and crispy.
7. Sprinkle with fresh parsley before serving, if desired.

Variations & Tips

For a spicy kick, add a pinch of cayenne pepper to the seasoning mix. You can also experiment with different cheeses like cheddar or mozzarella for a different flavor profile. If you're short on time, use pre-cooked potatoes or even frozen diced potatoes to cut down on prep. For a vegan version, substitute nutritional yeast for the Parmesan cheese.