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.