

## **Parmesan Potatoes**

Adapted from Everyday Foods

Serves 4

ingredients	metric measures
8 medium sized red potatoes	about .5 kg
1 egg white	1
1 1/2 cup shredded parmesan cheese	180 gm

oil, nonstick aluminum foil, or parchment paper

Preheat oven to 425 degrees.

Cut potatoes into quarters, set aside.

In a large bowl, beat egg white until frothy.

Toss potatoes in egg white to cover thoroughly.

If any egg white is pooling in the bottom of the bowl, drain some off.

Add 1 cup parmesan cheese, and toss potatoes.

Oil a rimmed baking sheet, or better yet, line it with nonstick foil or parchment.

Place potatoes in a single layer on the pan and cover with remaining cheese. It is OK to let the cheese scatter in the pan. These bits get especially crispy.

Bake for about 30 minutes, or until the potatoes are tender and the cheese is golden and crispy.

Read more: <http://blog.kitchentherapy.us/2009/09/roasted-parmesan-cranberry-red-potatoes/>