



## Crispy Crushed Parmesan Potatoes



This recipe calls for:

### **Butter Parmesan Sauce (hidden 5/23/22)**

Prep time

**10 MINUTES**

Cook time

**50 MINUTES**

Servings

**4**

### **Ingredients**

- 3 pounds baby Yukon Gold Potatoes - (about 1 1/2 to 2 inches wide)
- 2 tablespoons kosher salt
- 1/2 cup extra virgin olive oil
- 1/4 cup shredded part-skim Parmesan cheese, divided
- 1 jar (16.2 ounce) RAGÚ® Butter Parmesan Sauce, warmed
- 2 tablespoons chopped fresh chives

### **Instructions**

1. Preheat oven to 450°F. Place potatoes and salt in a large pot with just enough water to cover potatoes. Bring to boil on high heat. Cook on medium heat 10-12 minutes or until fork-tender. Drain.
2. Arrange potatoes on rimmed baking sheet lined with parchment paper. Use bottom of a drinking

glass to gently press each potato to about ½-inch thickness. Drizzle with oil.

3. Bake 20 minutes or until bottoms are golden brown. Flip potatoes, sprinkle with half the Parmesan and bake an additional 20 minutes or until edges are crisp.

4. Arrange potatoes on platter; drizzle with sauce. Sprinkle with remaining Parmesan and chives.

Tip: Substitute small red new potatoes for the Yukon Gold potatoes.