

## Garlic Parmesan Roasted Potatoes

Portions: 120

Ingredients:

- Red potatoes, halved
- Olive oil
- Garlic cloves, minced
- Dried thyme
- Dried oregano
- Dried basil
- Parmesan, freshly grated
- Salt and pepper, to taste
- Butter, unsalted
- Parsley leaves, chopped

Amount	Item
60 lbs	red potatoes, halved
40 T (~2.5 cups)	olive oil
100	garlic cloves, minced
20 t (6T and 2t)	dried thyme
10 t (3T and 1t)	dried oregano
10 t (3T and 1t)	dried basil
6.67 cups (~6.5)	parmesan, freshly grated
40 T (2.5 cups)	butter, unsalted
40 T (2.5 cups)	parsley leaves, chopped

Method:

1. Preheat oven to 400 F. Lightly oil a baking sheet or coat with nonstick spray.
2. Place potatoes in a single layer onto the prepared baking sheet. Add olive oil, garlic, thyme, oregano, basil, and parmesan; season with salt and pepper to taste. Gently toss to combine.
3. Place into oven and bake for 25-30 minutes, or until golden brown and crisp. Stir in butter until melted, about 1 minute.
4. Serve immediately, garnished with parsley, if desired.