

From Brooke's Kitchen: Roasted Parmesan & Herb Northern Farm Potatoes



We made these roasted Parmesan and herb baby red potatoes for dinner this week with grilled burgers and fresh sweet corn, and they were the perfect summer side. Crispy on the outside, tender on the inside, and packed with herb and Parmesan flavor, they're simple to make and pair with just about anything coming off the grill. I hope you enjoy them as much as we did!

—Brooke

Ingredients

- 1 pint Northern Farm red potatoes
- 2-3 tablespoons olive oil, divided
- 1 teaspoon salt (for boiling water)
- Dried thyme
- Dried rosemary
- Northern Farm Garlic Salt (or sea salt)
- Freshly cracked black pepper
- Freshly grated Parmesan cheese



Directions

1. Wash the potatoes thoroughly under cool running water.
2. Place the potatoes in a large pot and cover with water. Add 1 teaspoon of salt.
3. Bring to a boil over high heat.
4. While the potatoes are cooking, preheat your oven to 400°F.
5. Lightly drizzle olive oil over a baking sheet.
6. Boil for 7–10 minutes, checking after about 5 minutes. The potatoes are ready when a fork slides easily into the largest one but they're still holding their shape.
7. Drain well and transfer the potatoes to the prepared baking sheet.
8. Using the bottom of a mason jar, a large spoon, or a sturdy fork, gently press each potato until slightly flattened.
9. Drizzle with a little more olive oil.
10. Sprinkle evenly with dried thyme, dried rosemary, Northern Farm Garlic Salt (or sea salt), and freshly cracked black pepper.
11. Roast for 15 minutes, or until the edges begin to turn crispy.
12. Remove from the oven, sprinkle generously with freshly grated Parmesan, and return to the oven for 1 more minute, just until the cheese melts.
13. Serve warm and enjoy!

Brooke's Tip: Don't skip boiling the potatoes first! It gives them a creamy center while roasting creates perfectly crisp edges.