



French Cuisine


MADE SIMPLE

French Roasted Potatoes

Pommes de terre rôties à la française

 2-3 people

 10 mins prep time

 40 mins total time

 Easy

INGREDIENTS

Part 1

- 6 medium-sized (800 g) potatoes cut in chunks with the skin on
- ½ cup (60 g) fresh parmesan cheese
- 4 tbsp olive oil
- 1 tsp onion powder
- 1 tsp oregano
- 2 tsp garlic powder
- ¼ tsp pepper

Part 2

- 2 large tbsp of honey
- grounded salt



DIRECTIONS

1. Preheat the oven to 400°F (200 °C).
2. Add all the ingredients in Part 1 into a large bowl and mix evenly.
3. Take a baking tray, lay parchment paper on it, and put the potatoes on the paper. Spread of the potatoes out evenly so that they do not touch one another. This will ensure even cooking.
4. Part 2: Drizzle honey evenly over every potato. I used six teaspoons (which equals two tablespoons) so that the honey is better evenly distributed over the potatoes.
5. Add the desired amount of grounded salt on the potatoes.
6. Cook for about 25-35 minutes. The potatoes do not need to be flipped during cooking process.
7. Remove from the oven and top with sprinkles of parmesan cheese and cracked pepper.
8. Serve warm as your favorite side dish or with your favorite sauce.
9. These potatoes refrigerate well for 4-5 days and can be reheated on a non-stick pan or in the oven.

Bon Appetit!
Emilie Anne 

