



Kan Kan Spice Garlic Parmesan Roasted Potatoes

Prep time: 10 minutes

Cook Time: 25 minutes

Servings: 4

Ingredients :

- 1.5 lbs of petite potatoes
- 1 tbsp of Kan Kan Rainforest seasoning
- ½ cup of grated parmesan cheese
- 2 tbsp olive oil
- 4 cloves garlic minced
- ½ tsp salt

Directions :

Prepare the fresh ingredients

- Wash the potatoes.
- Slice the potatoes in half.
- Mince 4 cloves of garlic.

Make the garlic parmesan roasted potatoes!

- Preheat the oven to 420 degrees F.
- Add the potatoes, olive oil, minced garlic, and rainforest seasoning into a large bowl.
- Mix the potatoes so that each piece is evenly coated with seasoning and olive oil.
- Lightly oil a baking sheet with canola spray.
- Spread the potatoes out evenly on the baking sheet.
- Once the oven has preheated, bake the potatoes.



- After 15 minutes, sprinkle the grated parmesan cheese on top and bake for another 10 minutes or until the potatoes are crispy and golden brown.
- Add additional salt to taste and your potatoes are ready to serve!

Tips for Success::

- Thoroughly toss/mix the potatoes after they are seasoned to ensure each piece of potato is evenly coated. If the potatoes are not evenly coated, some pieces may be saltier or have more spices than the others.

Substitutions and Variations:

- *Potato:* We used a medley of petite Yukon gold potatoes, red potatoes, and blue potatoes. Smaller potatoes don't need to cook as long, and they also get crispier than larger potatoes. You can roast any type of potato for this recipe, although red potatoes are the most popular.
- *Butter:* If you love the smell of butter, you can mix 1 tbsp of unsalted butter and 1 tbsp of olive oil instead of the 2 tbsp of olive oil.
- *Garnish:* After the potatoes are finished, garnish the potatoes with fresh parsley if desired.



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