

Romano Garlic Roasted Red Potatoes

Ingredients

- Red Potatoes - 910 g - 2 lb
- Butter - 60 ml - 1/4 cup
- Romano Cheese, grated - 60 ml - 1/4 cup
- Salt - 5 ml - 1 tsp
- Garlic Cloves, minced - 4
- Lemon, squeezed - 1

Directions

1. Scrub the potatoes with an abrasive plastic pad reserved for vegetables, and rinse.
2. Quarter the potatoes.
3. Set oven to 350 degrees F (175 degrees C).
4. Arrange the potatoes in a baking dish.
5. Combine melted butter, lemon juice, garlic, and salt in a bowl, pour over potatoes. Spread Romano cheese over the potatoes.
6. Roast in the oven for 30 minutes.
7. Uncover and cook an additional 10 minutes, or until golden brown.

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