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# PARMESAN CRUSTED ROOSTER POTATOES

With a fresh, nutty, buttery taste, you could make a meal of Albert Bartlett Rooster Potatoes. In fact, we think you should. Enjoy this recipe and find many others at [albertbartlett.com](http://albertbartlett.com).



## RECIPE DESCRIPTION/METHOD:

What's better than a plate full of perfectly baked, golden brown Rooster potato cubes? Well, not much. But now imagine those bite-sized beauties crusted in parmesan cheese and dipped in a sour cream and chive sauce. Is your mouth watering yet?

Serves: 4-6    Preparation: 15-20 mins    Cooking: 20 mins

## INGREDIENTS:

2lbs medium – large Albert Bartlett Rooster Potatoes, cut into 1" cubes

1 tsp Canola oil

½ tsp Italian seasoning

½ cup grated parmesan cheese

½ tsp salt (or to taste)

## INSTRUCTIONS:

- 1 Preheat oven to 400° F.
- 2 Add all ingredients and potatoes into a bowl. Mix well.
- 3 Place on baking sheet and bake for 20 minutes until golden brown. Do not turn or parmesan will not create a crust.
- 4 Add a dipping sauce of sour cream and chives for additional flavor.



For more information visit [albertbartlett.com](http://albertbartlett.com).

Available at Walmart 