


Parmesan Baked Potato Halves

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Ingredients

6 small potatoes, scrubbed and cut in half

1/4 cup butter

grated parmesan cheese 

other seasonings (to personal preference)

Directions

Preheat oven to 400 degrees. Melt butter and pour into a 9×13 inch pan and spread evenly across the bottom. Generously sprinkle parmesan cheese and lightly sprinkle other seasonings all over the butter. Place potato halves face down on the butter and seasonings. Place in preheated oven and bake for 40 to 45 minutes. Cool for at least a FULL 5 minutes before removing from the pan, otherwise the parmesan crust won't stick to the potato. Serve on a plate with a side of sour cream for dipping.