

## Bob's Tiny Roasted Potatoes



### Ingredients

- 1 pound tiny potatoes (yellow, red or combination) cleaned and cut in half
- 4 tbsp olive oil
- 3 cloves garlic finely chopped
- 1 ½ tsp salt
- ½ tsp pepper, freshly ground
- 2 tsp caraway seed slightly ground in mortar or spice grinder
- ¼ cup grated fresh parmesan cheese

### Process

Preheat the oven to 435°

Put the oil, salt pepper & caraway into a bowl and whisk. Then add the garlic and mix. Put the cut potatoes in a bowl and pour the oil mixture over the potatoes. Mix well to coat all the potatoes.

Place the mixture on a rimmed cookie sheet or roasting pan in a single layer. Cook for about 25 minutes. Test for doneness and cook longer if necessary.

Place the potatoes in a serving bowl and cover with the parmesan cheese and give it a mix to distribute the cheese. Serve immediately or keep warm until ready to serve.

Makes 4 to 6 servings