

Glazed Parmesan Potatoes

Taste of Home August 2020

*1 3/4 pounds red potatoes
5 tablespoons butter,
melted
3 tablespoons honey
3/4 teaspoon salt
1/2 teaspoon garlic powder
1/4 teaspoon pepper.
1/4 cup Parmesan cheese*

Preheat the oven to 375 degrees.

In a large bowl, toss the potatoes, butter, honey, salt, garlic powder and pepper. Transfer to a greased 13x9-inch baking dish.

Bake until the potatoes are tender, 35 to 40 minutes.

Stir the potatoes. Sprinkle with the Parmesan cheese.

Bake until the cheese is lightly browned, 5 to 10 minutes.

Per Serving (excluding unknown items): 1425 Calories; 64g Fat (39.4% calories from fat); 26g Protein; 197g Carbohydrate; 13g Dietary Fiber; 171mg Cholesterol; 2607mg Sodium. Exchanges: 9 Grain(Starch); 1 Lean Meat; 12 Fat; 3 1/2 Other Carbohydrates.