



THE BEST MEALS HAPPEN AT HOME
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Parmesan Crusted Potatoes

Prep Time: 10 Minutes | Cook Time: 20 Minutes | Servings: 4

INGREDIENTS

- 3 tablespoons Country Crock® Spread, divided
- 3 tablespoons grated Parmesan cheese
- 3 tablespoons seasoned panko bread crumbs
- 1/2 teaspoon dried basil
- 1 pound baby red potatoes, halved lengthwise

DIRECTIONS

1. Preheat oven to 400°. Grease baking sheet with 1 Tbsp. Country Crock® Spread.
2. Combine Parmesan cheese, bread crumbs and basil in small bowl. Spread remaining 2 tablespoons Spread on cut sides of potatoes. Dip into bread crumb mixture. Arrange, cut sides down, on prepared baking sheet.
3. Bake 20 minutes or until potatoes are tender. Remove potatoes from baking sheet with spatula.

NUTRITIONAL INFORMATION PER SERVING:

Calories - 150, Total Fat - 6g, Cholesterol - 5mg, Sodium - 180mg Total Carbs - 21g, Protein - 4g, Calcium - 6%, Iron - 6%, Vitamin C - 15%, Vitamin A - 8%

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