

PERMESAN POTATOES

INGREDIENTS

4 medium russet potatoes	1 ounce Parmesan cheese, finely shredded (about 1/2 cup)
1 tbsp plus 3/4 tsp kosher salt, divided	4 tbsp (1/2 stick) unsalted butter
2 cloves garlic	1/2 tsp freshly ground black pepper
1/2 bunch fresh flat-leaf parsley, or 1 tbsp dried	2 tbsp olive oil

PROCEDURE

Peel and cut 4 medium russet potatoes into 1-inch cubes. Place the potatoes in a large pot cover with cold water by 1 inch. Stir in 1 tablespoon of the kosher salt. Cover and bring to a boil over high heat. Uncover and reduce heat to low to maintain a gentle simmer.

Cook until potatoes are easily pierced with a knife but not falling apart, 12 to 14 minutes. Line a baking sheet with paper towels.

Drain the potatoes, then transfer onto a baking sheet and spread into a single layer. Pat the potatoes dry with more towels and let cool for 10 minutes.

Mince 2 garlic cloves, parsley, and Parmesan cheese.

Melt 4 tablespoons butter, add the garlic, parsley, 1/2 teaspoon black pepper, and the remaining 3/4 teaspoon kosher salt, and stir to combine. Set aside.

Heat 2 tablespoons olive oil in a 10-inch cast iron or nonstick skillet over medium-high heat until shimmering. Working in batches if needed, add the potatoes and cook, stirring and flipping them often, until golden-brown and crisp on all sides, 10 to 12 minutes total.

Transfer the potatoes into the bowl of garlic butter and toss to coat. Transfer into a serving bowl and garnish with the Parmesan.