

# Parmesan Oven-roasted Potatoes

## Shopping List

1200g small potatoes  
2 cloves garlic

### For the marinade

5 tbsp olive oil  
1 tsp bell pepper powder  
1 tsp sea salt  
1 tsp black pepper  
1 tbsp chopped parsley

2 spring onions  
100g grated parmesan

### For the tomatoes

10-12 Tomatoes  
2 spring onions  
2 cloves garlic  
1 tbsp olive oil  
1 tbsp brown sugar  
1 tbsp chopped basil  
1 tsp sea salt



## Let's cook

First prepare the marinade. Add all the herbs to the olive oil and mix well. You need a baking sheet. Preheat the oven to 220°C.

Now wash the potatoes with cold water, rub them well but do not peel them. Half, quarter or divide the potatoes into eights. Put them into a bowl and sprinkle with marinade and add the garlic. Mix well, so that all potatoes are covered with marinade. Put them onto the baking sheet and spread them evenly out, so that they are not on top of each other. Bake them on the lower rack for 20-25 minutes. Meanwhile chop the onions and grate the parmesan. Take the potatoes out sprinkle with the parmesan and onions and bake further 5-10 minutes at 220°C (or more) on the top rack until golden brown.

Meanwhile cook the tomatoes. Cut the onions in small pieces, prepare the garlic. Half the tomatoes. Add olive oil and heat it in a pan, add some sugar and salt. Now add the tomatoes (cut-side) and the rest of the ingredients and cook from all sides until glazed.

Take potatoes out and let them slightly cool. Serve with the tomatoes and a dip.