

## Ingredients:

- 1.5 pounds baby potatoes, halved
- 2 tablespoons Black Truffle Olive Oil
- 1 teaspoon garlic powder
- 1/2 teaspoon smoked paprika
- 1/2 cup grated Parmesan cheese
- Salt and pepper, to taste
- Fresh parsley for garnish

# GARLIC-PARMESAN ROASTED POTATOES WITH BLACK TRUFFLE OLIVE OIL



## Instructions:

- **Preheat Oven:** Set oven to 400°F (200°C).
- **Season the Potatoes:** Toss the potatoes with Black Truffle Olive Oil, garlic powder, smoked paprika, salt, and pepper.
- **Roast:** Spread the potatoes on a baking sheet in a single layer. Roast for 25–30 minutes, flipping halfway through.
- **Add Parmesan:** Sprinkle Parmesan over the potatoes and roast for an additional 5 minutes until golden and crispy.
- **Serve:** Garnish with parsley and serve alongside the Crab-Stuffed Lobster Tails.