

Crispy Parmesan Potato Peels

Ingredients

- 2 pounds russet potato peels
- 2 tablespoons canola oil
- 2 tablespoons grated parmesan cheese
- 1 teaspoon salt
- 1/2 teaspoon ground black pepper



Directions

1. Preheat oven to 375°F. Prepare a sheet pan with cooking spray.
2. In a large bowl, whisk together canola oil, parmesan, salt and pepper. Add potato peels (only use peels from potatoes that were thoroughly washed) and toss until evenly coated.
3. Spread evenly on the sheet tray and bake until crispy and golden brown, about 15 minutes.

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