

Crispy Dairy Potatoes

Recipe By Faigy Grossman



family table

Mishpacha

Cooking and Prep:  1
h 25 m

Serves:  4

Contains:    

Preference: Dairy

Difficulty: Easy

Occasion: Nine Days

Diet: Vegetarian, Pescetarian

Source: Family Table by

Mishpacha Magazine

It's hard to find filling meals for the nine days that aren't cream-laden. This is a perfect side for fish; it's delicious and not too creamy.

Ingredients (7)

Main ingredients

- 4 medium red potatoes, unpeeled and diced
- 1/2 cup [Gefen Seasoned Bread Crumbs](#)
- 3 tablespoons Parmesan cheese, grated
- 1 egg
- heaping teaspoon salt

1/4 teaspoon black pepper

1 tablespoon parsley

Start Cooking

Prepare the Potatoes

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Combine bread crumbs and parmesan in a bowl.
3. In a separate bowl, use a fork to beat the egg and spices together.
4. Toss the potatoes with the egg and then transfer to the bread crumbs mixture and toss.
5. Place in a 9x13-inch pan and spray generously with baking spray.
6. Bake for one hour, uncovered. *Optional:* Sprinkle with an additional tablespoon of parsley when done baking.

Note:

After eating Parmesan cheese one must wait six hours before eating meat. See more on this, including a list of all hard cheeses that require waiting, [here](#).

Credits

Photography: Talia Kantor.

Styling: Brynie Greisman.