

Parmesan Roasted Potatoes and Mushrooms

1 pound small red or gold potatoes (or a combination), cut into wedges
2 tablespoons olive oil
2 tablespoons grated parmesan cheese, plus more for serving
1 teaspoon dried oregano
1/2 teaspoon garlic powder
Salt and ground black pepper
8 ounces cremini mushrooms, halved or quartered depending on the size of the mushrooms (you want the pieces to be similar in size to the potato wedges)
Fresh parsley leaves for serving

Preheat the oven to 400 degrees. Line a large baking sheet with parchment paper or foil. Place the potatoes in a large bowl and add the olive oil, parmesan cheese, oregano, and garlic powder. Toss to coat. Transfer the potatoes to the prepared pan and spread out in a single layer. Season with salt and pepper. Roast for 15 minutes. Add the mushrooms to the baking sheet and toss to combine. Spread out in a single layer and return the pan to the oven. Roast for 10 to 15 more minutes until the potatoes and mushrooms are golden brown and tender. Top with parsley leaves and serve with extra parmesan cheese on the side.

Serves 4