

Italian Crispy roasted Potatoes

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These **Italian crispy roasted potatoes** are straight from my mother's kitchen. She'd parboil them, toss with olive oil, garlic, rosemary, and a little lemon, then roast until golden and crunchy. Simple, comforting, and always the first thing to disappear at the table – I still make them just the way she did. To this day, whenever I make them, the smell that fills my kitchen instantly takes me back to her cooking, and I can't help but smile. This recipe is her original method, and it's one I know you'll want to keep on repeat in your own home.

Things to Know About Italian Crispy Roasted Potatoes

- **Parboiling is key:** Cooking the potatoes halfway before roasting helps give them a fluffy inside and that golden, crisp crust.
- **Rough edges = more crunch:** Shaking the potatoes after draining creates little ridges that crisp up beautifully in the oven.
- **Use the right potato:** Yukon Golds give a buttery texture, while Russets crisp up with an extra crunch – both work well.
- **Fresh rosemary makes a difference:** If you can, use fresh rosemary sprigs. They infuse the oil and potatoes with

authentic Italian flavor.

- **Don't skip the lemon:** A little zest before roasting and a squeeze of juice at the end adds brightness and balances the richness.
- **Crowding the pan ruins the crisp:** Spread potatoes in a single layer so they roast instead of steam.
- **Reheating tip:** Pop leftovers back in a hot oven for 10 minutes to bring back their crispness – the microwave won't do them justice.
- Serve these potatoes alongside a hearty main! Try my Bone-In Pork Chop Piccata or Stuffed Chicken Breast for a full Italian dinner that everyone will love.

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- **Servings:** 4
- **Prep Time:** 15 minutes
- **Cook Time:** 45 minutes
- **Total Time:** 1 hour

Ingredients

- 2 lbs. Yukon Gold or Russet potatoes, peeled and cut into wedges
- 1/2 cup extra virgin olive oil
- 2 minced garlic cloves,
- 2 sprigs fresh rosemary (or 1 tsp dried)
- Zest of 1 lemon

- Juice of 1 lemon
- salt and pepper to taste

Instructions

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1. Parboil the potatoes:

- Bring a large pot of salted water to a boil.
- Add potato wedges and cook for 5-7 minutes, until just fork-tender but not falling apart.
- Drain well and let steam dry for 2 minutes.

2. Rough up the edges:

- Shake the colander gently to create a slightly rough surface on the potatoes. This helps them crisp in the oven.

3. Season the potatoes:

- Preheat oven to 425°F (220°C).
- In a large bowl, toss the potatoes with olive oil, minced garlic, rosemary, lemon zest, salt, and pepper until evenly coated.

4. Roast:

- Spread the potatoes in a single layer on a parchment-lined baking sheet.
- Roast for 35–45 minutes, flipping halfway, until deeply golden and crisp.

5. Finish with lemon:

- Remove garlic cloves and rosemary sprigs.
- Squeeze fresh lemon juice over the potatoes just before serving.

Serving Suggestion

Serve hot as a side with roast chicken, grilled fish, or alongside a big Italian salad.