



Curly Potatoes

4 Medium potatoes – washed
1 teaspoon garlic powder or garlic salt
¼ cup oil or melted blue bonnet light margarine
1/3 Cup Go Veggie Grated Parmesan style topping (optional)

Preheat oven to 400 degrees. Wash the potatoes well. I just leave the peel on the potatoes cutting away any bad spots before cutting. Cut the potatoes with an apple corer/slicer that does a spiral circular cut. Cut the stack of circles apart with a sharp knife and slice the core into circles the same size as the potato rings. Mix the sliced potatoes with the oil so it is well coated. Mix in garlic and dairy free parmesan topping. Spread on a jelly roll pan. If your pan has no stick coating be sure to line with tinfoil so it doesn't ruin the coating. Cook at 400 degrees for 35 minutes or until potatoes are tender and browned.

<http://www.lincolntent.com/GlutenFreeCaseinFree-Recipes-Pasta.html>