

Plate Dream

Iowa Party Bites

A simple, crunchy snack that brings Iowa comfort to any party.

15 min Prep time	**25 min** Cook time	**40 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large Yukon Gold potatoes, cut into 1-inch cubes
- [ ] 2 tbsp olive oil
- [ ] 1/3 cup grated Parmesan cheese
- [ ] 1 tsp smoked paprika
- [ ] 1/2 tsp garlic powder
- [ ] 1 tsp lemon zest
- [ ] Salt and pepper to taste

Optional Dipping Sauce

- [ ] 1/2 cup plain Greek yogurt
- [ ] 1 tbsp fresh dill, chopped
- [ ] 1 tsp lemon juice
- [ ] Pinch of salt

Instructions

1. Preheat your oven to 425°F (220°C). Line a baking sheet with parchment paper.
2. Rinse the potato cubes, then pat them dry thoroughly with a clean kitchen towel.
3. In a large bowl, toss the dried potatoes with olive oil, Parmesan, smoked paprika, garlic powder, lemon zest, salt, and pepper until evenly coated.
4. Spread the seasoned potatoes in a single layer on the prepared sheet. Bake for 20 minutes, then turn them over and bake another 5-7 minutes until golden and crispy.
5. While the bites bake, whisk together the optional dipping sauce ingredients; set aside.
6. Remove the bites from the oven, let them rest a minute, then serve hot with the dip or on their own.

Nutrition per serving

210 kcal	5 g	28 g	8 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer a deeper flavor, let the seasoned potatoes sit for 10 minutes before baking.
- For extra crispiness, sprinkle a little cornstarch on the potatoes before coating.
- You can double the batch for larger gatherings; just ensure the pan isn’t overcrowded.