**Parmesan Pan Baked Potatoes**

* *2 tablespoons melted butter*
* *1/4 cup Bread crumbs*
* *1/2 teaspoon salt*
* *1/4 teaspoon pepper*
* *4 medium potatoes , scrubbed*
* *Paprika*
1. In a small glass bowl melt butter in the microwave for 30-45 seconds.
2. Cover bowl with a damp paper towel in case the butter splatters.
3. In a separate bowl or on wax paper mix cheese and seasonings **except Paprika**.
4. Cut potatoes into wedges.  First cut in half lengthwise then in half again.
5. Dip cut sides into butter then into seasonings.
6. Place potatoes cut side up into a microwave safe dish.
7. Place the potatoes around the edge of the dish.  Don’t put any potatoes in the middle.  They will not cook.  Make 2 plates if you have to and cook them separately.
8. Cook on high in the microwave for 7 – 10 minutes.
9. Let the potatoes stand for 5 minutes.
10. Sprinkle the cut side with paprika and serve hot.