

Hasselback Potatoes

Serves Four as a Side Dish



Ingredients

- 4 medium Yukon gold potatoes
- ¼ cup olive oil
- 1 teaspoon kosher salt
- Freshly ground black pepper
- 3 tablespoon butter, melted
- 3 cloves garlic, minced
- 2 teaspoons fresh thyme, minced
- 1 teaspoon rosemary, minced
- ½ cup parmesan cheese, grated
- Handful of fresh Italian flat-leaf parsley, chopped

Steps

1. Preheat oven to 425°F. Line an 8" x 8" baking dish pan or small sheet pan with foil. Brush the foil with oil.
2. Begin by slicing the potatoes. Place each potatoes on top of a coupe of chopsticks or dowels so that the potato is in the center. Cut slices that are about ⅛" apart allowing the knife to go through most of the potato but not completely (as the chopsticks should prevent the knife from touching the cutting board).
3. I microwave the potatoes first as they take forever to cook in the oven. I use a large bowl or glass pie plate with a quarter cup of water to create steam. Plastic wrap well and microwave for 4 minutes. Then place the sliced potatoes into the prepared baking dish. Brush each potatoes with olive oil making sure the oil gets in between each slice and season with salt and pepper. Place pan in the oven and roast for 20 minutes.
4. While potatoes roast, combine butter, garlic, thyme, and rosemary in a small bowl.
5. After 20 minutes, remove potatoes and brush each potato with the butter mixture ensuring each potato gets the mixture in the slices. Return to oven and bake for another 10 minutes or until the potatoes are soft and the tops are crispy.
6. While potatoes are still hot, sprinkle with parmesan cheese and parsley. Serve hot.