



HASSELBACK POTATOES WITH HERBS

A blend of fresh chives, thyme, and parmesan cheese sprinkled over crispy baked potatoes

INGREDIENTS

Prep Time: 10 minutes

Cook Time: 1 hour

Servings: 8

8 russet potatoes
6 tablespoons melted butter,
divided
3 tablespoons seasoned bread
crumbs
2 tablespoons parmesan
cheese
1 tablespoon chives
1 tablespoon thyme
1 teaspoon salt, divided

DIRECTIONS

1. Preheat oven to 375 degrees. Place aluminum foil on a baking sheet, and spray with nonstick spray.
2. Place two chopsticks on either side of one potato. Slice the potato into 1/8 inch thick slices, stopping when you hit the chopsticks. (The chopsticks make it so you won't cut all the way through the potato.) Repeat this process for all 8 potatoes.
3. Lay the potatoes on the baking sheet and brush about 2 tablespoons worth of melted butter on the potatoes. Sprinkle with 1/2 teaspoon salt. Cover with foil.
4. Bake for 45 minutes with the foil on top of the potatoes. Then, remove foil and bake for an additional 12-15 minutes, until tender. Remove the potatoes from the oven.
5. Move the oven rack 5 inches from the heat source, and set your oven to broil.
6. In a small bowl, sift the bread crumbs, parmesan, chives, thyme, and remaining 1/2 teaspoon salt. Sprinkle the mixture on the potatoes. Spoon the remaining melted butter onto the potatoes, making sure to cover the entire crumb mixture.
7. Place potatoes back into the oven and broil for 2-3 minutes - keeping a close eye on them the entire time. Broil until the toppings are golden brown. Remove from oven. Enjoy!