



Crispy Cheesy Potato Stacks

Makes: 6 Servings

Prep Time: 20 minutes Cook Time: 50 minutes

Total Time: 1 hour 10 minutes

- 4-6 medium Russet or Idaho potatoes
- 1 stick (1/2 cup) salted butter, melted
- 1/4 cup chopped fresh oregano
- 2 tbsp chopped fresh thyme
- 1-2 cloves garlic, grated
- 1/2 cup grated parmesan cheese
- 1/2 cup shredded sharp cheddar or gruyere cheese
- Kosher salt and black pepper

Preheat the oven 400° F. Lightly grease a 12-cup muffin tin.

Cut the potatoes using a Mandoline or very sharp knife into 1/16 inch thin slices.

In a large bowl, stir together the butter, oregano, thyme, garlic, both cheeses, and a large pinch of both salt and pepper. Add the potatoes and toss well to coat. Layer the potatoes evenly among the prepared muffin tin, stacking the layers all the way to the top. The potatoes will shrink down as they cook.

Cover with foil and place on a baking sheet. Transfer to the oven and roast for 30 minutes. Remove the foil and continue cooking another 20-25 minutes or until the potatoes are tender and golden. Run a butter knife around the edges of each stack to release them. Serve immediately, sprinkled with a little sea salt.

Recipe from Half Baked Harvest