

Roasted Potatoes | Hasselback Potatoes

Swick

Serves 1 | Active Time: 25 minutes | Total Time: 1 hour

Step 1: Cutting the Potatoes

- 2 lb small white potatoes

Preheat the oven to 375° F (190° C).

Note: When choosing the potatoes, try to make sure they are all roughly the same size.

Using a small pairing knife, cut each potato across the width, into about 1/4" -inch slices. Stop just before you reach the bottom, so the potato stays intact at the base.

Step 2: Prepping and Baking the Potatoes

- 2 to 4 tbsp non-dairy butter
- 1 to 2 tbsp extra-virgin olive oil
- few sprigs of thyme or rosemary
- 3 small bay leaves

Place the potatoes onto a tray.

Rub a bit of room temperature butter onto each potato. Drizzle with the olive oil and toss gently to coat. Season well with salt and pepper to taste.

Scatter a few sprigs of thyme or rosemary onto the surface of the potatoes and place a few bay leaves on top.

Place into the oven and bake for approximately 25 minutes, or until they start to slightly brown underneath.

Step 3: Flipping the Potatoes

Once the bottoms of the potatoes have browned slightly, flip them over and return to the oven for another 20 minutes or so, or until a knife inserted into the potatoes easily glides through.

Step 4: Serving the Potatoes

To serve the potatoes, drizzle with any melted fat from the baking tray or with more extra-virgin olive oil.

Toss and season with more salt and pepper, if desired. Transfer to a dish and serve immediately.