



Roasted Hasselback Potatoes*

prep time:
15 minutes

cook time:
30 minutes

makes 12 servings

grocery list

Land O' Lakes Butter or
Filippo Berio Extra Virgin Olive Oil
fresh thyme
Yukon gold potatoes
low-sodium chicken broth
sea salt
Simply Organic Black Peppercorns
Kikkoman Panko Breadcrumbs
6 oz. Swedish fontina cheese
2 oz. Parmesan cheese
fresh flat-leaf parsley

*Exclusive Chef Faith Alahverdian recipe.

roasted hasselback potatoes

1 stick **Land O' Lakes Butter** or $\frac{1}{4}$ cup **Filippo Berio Extra Virgin Olive Oil**

1 tsp. fresh thyme leaves

12 large Yukon gold potatoes, peeled

1 cup low-sodium chicken broth or vegetable broth

sea salt

Simply Organic Black Peppercorns

$\frac{1}{2}$ cups **Kikkoman Panko Breadcrumbs**

6 oz. Swedish fontina cheese, shredded

2 oz. Parmesan cheese, grated

1 tbsp. finely chopped flat-leaf parsley

Additional chopped parsley for garnish

1. Preheat oven to 375°F. In small saucepan, melt butter and add thyme leaves.
2. Place each potato on cutting board and place thick wooden spoon parallel to the potato. Cut the potato into one-eighth-inch slices while leaving the potato intact at the base. The wooden spoon will help prevent you from cutting through the potatoes.
3. Place broth in baking dish and place the potatoes inside, cut side up. Drizzle liberally with melted butter mixture and season with salt and freshly ground pepper to taste. Cover with aluminum foil and bake 20 minutes.
4. Remove pan from oven and discard foil. In saucepan used to melt butter, combine panko breadcrumbs, cheeses, parsley, salt and freshly ground pepper to taste. Sprinkle breadcrumb mixture over potatoes and return to oven to bake until golden and crispy on top.

Per Serving: 460 calories, 70g carbohydrate, 14g protein, 14g fat, 8g saturated fat, 7g fiber,

cook's journal

kitchen tools

chef's knife

cutting board

measuring utensils

vegetable peeler

box grater

small saucepan

thick wooden spoon

13x9x2-inch glass baking dish

aluminum foil

recipe note

This classic potato recipe is originally from Sweden and is named after the restaurant that first served it.

a good idea

Keep peeled potatoes in cool water until you are ready to cut them to avoid browning.

