

Hasselback Potatoes

From – *Giant circular*

1 potato per serving
olive oil
fresh herbs of choice
Parmesan cheese

- Scrub potatoes clean but do not peel.
- Cut raw potato into ¼ inch slices but do not cut all the way through.
- Brush with olive oil, sprinkle with salt, pepper and fresh herbs.
- Bake at 425F for 30 minutes.
- Brush with olive oil again and add a pinch of Parmesan.
- Bake an additional 20-30 minutes, until potatoes are tender.



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