

Baked Hasselback Potatoes by Lynn's Recipes



Lynn demonstrates a very easy side dish that would be a great side dish for a Holiday meal.

Ingredients:

- 4 medium potatoes, scrubbed with the skin left on
- 4 cloves garlic, thinly sliced
- 3 Tablespoons of olive oil
- Salt
- Pinch of smoked paprika
- 2 Tablespoons grated Parmesan cheese
- Chopped chives, for garnish

Preheat oven to 425°.

Slice each potato crosswise at 1/8" intervals, cutting to within ¼ of the bottom. Be careful not to slice all the way through. The potato will fan out a bit as it bakes.

Combine olive oil, garlic, salt, smoked paprika and Parmesan cheese in a small bowl.

Lay the potatoes on a baking sheet. Carefully insert pinches of this mixture in between the slits of the potatoes. Rub the outsides of the potatoes with the residual oil.

Bake for about 40-45 minutes. The inside should be cooked through and the outside of the potato should be a bit crispy.

Garnish with additional Parmesan cheese and chives.

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