

# Garlic Herb Hasselback Potatoes

Say hello to your new favorite side dish! These Garlic Herb **Hasselback Potatoes** are crispy on the outside, tender on the inside, and packed with melted butter, garlic, and fresh herbs. They're the best potatoes ever... and perfect for the holidays!

Prep Time: 20 minutes    Cook Time: 45 minutes    Total Time: 1 hour 5 minutes

Servings: 8    Calories: 164kcal    Author: Cathy Trochelman

## Ingredients

- 1 1/2 pounds petite gold potatoes
- 3 tablespoons olive oil
- 3 cloves garlic minced
- 2 teaspoons fresh rosemary minced
- 3 tablespoons butter
- 1 teaspoon salt
- 1/2 teaspoon pepper

## Instructions

1. Preheat oven to 400° F.
2. Wash and dry the potatoes. Use a sharp knife to make thin slits - about 1/8 inch apart - in the potatoes. (\*Don't cut all the way through. Leave about 1/4 inch at the bottom.)
3. Place the potatoes on a rimmed baking sheet and drizzle them with 1 1/2 tablespoons olive oil, 1/2 teaspoon salt, and 1/4 teaspoon pepper.
4. Bake at 400° for 45 minutes.
5. In a small saucepan, combine butter, 1 1/2 tablespoons olive oil, minced garlic, minced rosemary, and remaining salt and pepper. Heat until butter is completely

melted and garlic is fragrant.

6. Remove the potatoes from the oven and slowly pour the butter mixture over them.

## Notes

Recipe variations:

- Use any of your favorite fresh herbs in place of rosemary
- Add additional seasonings such as onion powder, garlic powder, or cayenne pepper
- Top with shaved or grated Parmesan cheese
- Add finely chopped, cooked bacon to the butter mixture
- Use any type of potato (if using larger potatoes, you will need more of the other ingredients)
- Return to the oven for 5 minutes after adding the butter mixture for extra flavor infusion

## Nutrition

Serving: 1g | Calories: 164kcal | Carbohydrates: 18g | Protein: 2g | Fat: 10g | Saturated Fat: 3g | Polyunsaturated Fat: 6g | Cholesterol: 11mg | Sodium: 307mg | Fiber: 2g | Sugar: 1g