

Hasselback Potatoes

Ingredients

- 2 lb Yukon Gold or similar medium potatoes
- 4 tbsp unsalted butter, melted
- 2 tbsp olive oil
- 3 garlic cloves, finely minced
- 1 tbsp fresh rosemary, finely chopped
- 1 tsp kosher salt
- ½ tsp black pepper
- ½ cup finely grated Parmesan cheese

Instructions

1. Preheat the oven to 425°F (220°C). Scrub the potatoes clean and pat dry.
2. Place each potato between two chopsticks or wooden spoons and carefully slice crosswise into thin cuts, stopping just before the bottom so the potato stays intact.
3. In a small bowl, combine the melted butter, olive oil, garlic, rosemary, salt, and black pepper.
4. Arrange the potatoes on a baking sheet and brush generously with the butter mixture, working some of it between the slices.
5. Bake for 40–45 minutes, brushing once more halfway through, until the potatoes are tender and the slices begin to fan out.
6. Sprinkle the Parmesan over the potatoes, letting it fall between the slices, then return to the oven for 10–15 minutes until the cheese melts and the edges turn golden.
7. Remove from the oven and let rest briefly before serving.

Note & Storage

- Yukon Gold potatoes stay creamy inside while the edges crisp well.
- Using both butter and olive oil adds richness without burning.
- Finely grated Parmesan melts and browns more evenly than shredded cheese.
- These potatoes are best served fresh while crisp.
- Store leftovers in the refrigerator for up to 2 days.
- Reheat in the oven or air fryer to restore crisp edges.