

Garlicky Hasselback Potatoes with Smoked Gruyere Cheese

These crisp on the outside and tender inside hasselback style potatoes make an elegant side to any meat, poultry or seafood dish. The smoked gruyere cheesy topping makes them even better!

Ingredients

3 large White Rose Potatoes, washed and patted dry
¼ cup Extra Virgin Olive Oil + additional
2 teaspoons finely minced Garlic (about 2 large cloves)
1 -1 ½ cups Smoked Gruyere Cheese, shredded
Freshly ground Sea Salt and Black Pepper
Finely chopped Italian Parsley for garnish

Preparation

Preheat oven to 425 degrees with rack in the center and line a baking sheet with a large piece of foil.

Mix garlic and ¼ cup olive oil into a small mixing bowl.

Cut each potato in half on the short side to make 6 halves. Carefully make thin slits starting on one end of each potato (slicing on the short side of the potato) all the way to the other end (about 1/8 inches apart) about ¾ of the way thru, leaving the bottom attached.

Place potatoes on foiled baking sheet. Generously sprinkle with sea salt and black pepper then spoon garlic olive oil mixture all over potatoes, gently rubbing garlic pieces and oil into the slits without breaking.

Bake potatoes for 30 minutes. Drizzle with a tad more oil to keep potatoes moist. Bake until tender, about 15 minutes longer. (Fold foil over and cover if edges start to burn) Remove from oven and sprinkle cheese all over tops. Switch oven to broil and cook until cheese is melted and begins to brown, about 3-4 minutes. Remove from oven, lightly sprinkle with additional sea salt and fresh ground pepper, top with chopped parsley and serve.

Serves 3-6