

POTATO INSPIRATION

Herb Roasted Hasselback Potatoes

A fabulous recipe for herb-roasted Hasselback potatoes using general purpose, NZ grown potatoes like Desiree, Rua or Moonlight varieties.

Serves 4-6

Prep Time: 10 Minutes

Cook Time 40 Minutes

Watch the video recipe at <https://fresh.co.nz/2017/10/03/herb-roasted-hasselback-potatoes/>

Ingredients

8 medium general-purpose NZ potatoes (eg. Desiree, Rua, Moonlight)

6 sprigs fresh thyme or rosemary

8 cloves garlic

¼ cup olive oil

½ cup parmesan cheese, grated

Salt, pepper and fresh thyme to garnish

Method

1. Preheat oven to 220°C, (200°C fan-forced).
2. Prepare potatoes by carefully cutting 3-5mm thick slices along each potato. You can have a wooden spoon sitting alongside the potatoes to help stop you cutting the whole way through.
3. Place potatoes on a lined baking tray, or baking dish and tuck a slice of garlic and the herbs in between each potato slit – it doesn't have to be perfect.
4. Drizzle with olive oil and season with salt and pepper.
5. Roast for 40 minutes, remove from oven and sprinkle with Parmesan. Roast for a further 5-10 minutes or until golden brown (larger potatoes may need slightly longer).
6. Garnish with a few extra fresh herbs.

