

Foodnity Recipes

# Crispy Hasselback Potatoes with Garlic Butter & Herbs

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| **15 min** Prep time | **35 min** Cook time | **50 min** Total time |
| **4** Servings | **Easy** Difficulty | **Swedish** Cuisine |

## Ingredients

### Main Ingredients

- [ ] 4 medium Yukon Gold potatoes, washed
- [ ] 3 tbsp unsalted butter, softened
- [ ] 2 cloves garlic, minced
- [ ] 2 tbsp olive oil
- [ ] 1 tsp fresh rosemary, chopped
- [ ] 1 tsp fresh thyme leaves
- [ ] Zest of 1 lemon
- [ ] Sea salt and freshly ground black pepper to taste

## Instructions

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment.
2. Place a potato on a cutting board; lay a wooden spoon or chopstick along each side and slice thinly, stopping at the spoon so the base stays intact.
3. In a small bowl, mix softened butter, minced garlic, olive oil, rosemary, thyme, and lemon zest.
4. Arrange potatoes on the sheet, brush generously with the garlic butter mixture, making sure to get between the slices.
5. Season with salt and pepper, then bake for 30-35 minutes, turning once halfway through.
6. Switch to broil for the last 2-3 minutes until the edges turn golden and crisp.
7. Remove, let rest for a minute, then sprinkle a final pinch of sea salt and serve hot.

### Nutrition per serving

| 210 kcal | 3 g | 28 g | 9 g |
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| Calories | Protein | Carbs | Fat |

### Tips & notes

- If you prefer extra crunch, brush with a little more butter during the last 5 minutes.
- A light drizzle of olive oil after baking adds shine.
- These potatoes pair beautifully with roasted chicken or a simple greens salad.