

Foodnity Recipes

Irresistible Garlic Butter Accordion Potatoes

15 min Prep time	**30 min** Cook time	**45 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 4 large Russet potatoes, thinly sliced (about 1/8-inch)
- [ ] 4 tbsp unsalted butter, melted
- [ ] 3 cloves garlic, minced
- [ ] 1 tsp fresh thyme leaves
- [ ] 1 tsp lemon zest
- [ ] 1 tsp sea salt
- [ ] ½ tsp cracked black pepper
- [ ] 2 tbsp fresh parsley, chopped (optional)

Instructions

1. Preheat the oven to 425°F (220°C). Line a large rimmed baking sheet with parchment.
2. Place the sliced potatoes in a bowl, pat dry with a clean towel, then drizzle with melted butter, minced garlic, thyme, lemon zest, salt, and pepper. Toss gently to coat each slice.
3. Arrange the potatoes in a single overlapping fan on the prepared sheet, making sure the layers are not too crowded.
4. Bake for 25-30 minutes, rotating the pan halfway through, until the edges are golden-brown and crisp.
5. Remove from oven, sprinkle with fresh parsley and an extra pinch of sea salt, then serve immediately.

Nutrition per serving

310 kcal	4 g	38 g	14 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra crispness, broil for the last 2 minutes—watch closely!
- A light drizzle of extra melted butter right before serving adds shine.
- For a touch of heat, sprinkle a pinch of red pepper flakes after baking.