Melt In Your Mouth Potatoes

Who’s got time to fuss around with finicky side dishes? Not us. We want a high-impact, easy, flavorful dish that’s going to wow everyone without having to put a ton of time or effort into it. In this case, we needed a big serving of potatoes, so what better way to make them than to throw them onto a baking sheet and let the oven do the work?? Throw together a seasoning mix with your favorite dried herbs, then add some butter – voilà! Toss your potatoes in the herbed butter mixture and then get those bad boys in the oven.

The trick here is to let the tots cook undisturbed for a while – though feel free to flip them if you want – then take your sheet pan out of the oven and add the magic ingredient: chicken broth! That’s right, you’re going to add some liquid that’s going to get absorbed right up and help these spuds turn into the most delicious, melt-in-your-mouth bites you could imagine. Now it’s easy to understand how these got their name!

We decided to broil ours at the end to get that nice crispy exterior while still keeping the melty, creamy interiors, but basically these are impossible to mess up. They’re so, so yummy, and the fact that we can feed a crowd with this one, easy recipe is such a win. You’ve got enough going on in your busy day, don’t let some potatoes throw you a curveball!

Please continue to Next Page (>) for the full list of ingredients and complete cooking instructions.

Melting Potatoes
45 minutes to prepare serves 6

INGREDIENTS
3 pounds yukon gold potatoes, or small potatoes, peeled and

cut into thick slices
6 tablespoons unsalted butter
1 teaspoon dried thyme
1 teaspoon dried rosemary
1 teaspoon garlic powder
1/2 teaspoon dried basil
1 cup low-sodium chicken broth
Kosher salt and freshly ground pepper, to taste
Fresh parsley, optional, garnish

PREPARATION
Preheat oven to 475º F and grease a large baking sheet with non-stick spray.
In a large bowl, combine butter, thyme, rosemary, garlic powder, basil, salt and pepper in a microwaveable bowl and microwave together until melted.
Add sliced potatoes to bowl and toss in melted butter until completely coated.
Spread potatoes out in a single layer on greased baking sheet and place in oven.
Roast for 15 minutes, then flip potatoes, optional, and roast for another 15 minutes.
Remove baking sheet from oven and flip again, then carefully pour chicken broth into baking sheet.
Return to oven and roast for a final 10-15 minutes, or until fork tender.
Remove from oven and serve hot, garnished with fresh parsley, if desired. Enjoy!