

OVEN ROASTED MELTING POTATOES

INGREDIENTS

- Ingredients:
- 3 pounds Yukon Gold potatoes, peeled *See note.
- 1 ($\frac{1}{2}$ cup) stick unsalted butter, melted
- 1 tablespoon minced fresh thyme
- 1 teaspoon kosher salt
- $\frac{1}{2}$ teaspoon freshly ground black pepper
- 1 cup chicken broth
- 2 garlic cloves, peeled and minced
- Optional:
- $\frac{1}{8}$ teaspoon crushed red pepper (red pepper flakes)
- $\frac{1}{2}$ teaspoon herbs de provence
- favorite fresh herbs: rosemary, sage

INSTRUCTIONS

1. Do NOT use a glass baking dish – it could shatter in a 500°F oven.
2. Adjust oven rack to middle position and heat oven to 500°F.
3. Spray a 12 x 8 inch (or similar sized) pan with cooking spray.
4. Square off the pointed ends of the potatoes and cut into 1-inch-thick disks. The potatoes should be very similar in size.
5. Place the potatoes in a large bowl and toss with the melted butter, thyme, salt and black pepper.
6. In the prepared pan, place the potatoes in a single layer with at least $\frac{1}{2}$ inch between potato disks.
7. Roast the potatoes 20 minutes or until bottoms are beginning to brown around the edges.

8. Remove pan from the oven and flip the potatoes over using a flat metal spatula. Loosen the potatoes from the bottom – do not pull up on the potatoes.
9. Return the potatoes to the oven and cook another 15 minutes.
10. In a medium sized bowl, whisk together the chicken broth and minced garlic.
11. Remove pan from the oven, flip potatoes and pour the broth/garlic mixture over the potatoes.
12. Cook another 15 minutes. The potatoes should be tender and sauce reduced slightly.
13. Remove from the oven and allow to cool 5 minutes before serving.
14. To serve, spoon a little of the sauce over the potatoes.
15. Enjoy!

Recipe Type: Potatoes

NOTES

*Note: Use potatoes that are at least 1½ inches in diameter.

Source

: <https://www.thecookierookie.com/oven-roasted-melting-potatoes/>