

Slice Potatoes and Put Them in a Muffin Pan. They'll Come Out of The Oven Family Favorite!

I have always loved potatoes and tried to find various simple delicious recipes to cook them.

When I ran over these Parmesan potato stacks on Pinterest I knew I will give them a try sooner or later, as they are so easy to prepare and look quite impressive. I liked everything about the recipe and added some garlic powder for extra flavor.

These potato stacks make a great side dish or appetizer that your family and guests will definitely enjoy. They are also very flavorful because of the thyme, garlic, and parmesan which I always love to pair when cooking potatoes. If you don't like thyme feel free to use any other herbs you prefer like rosemary, oregano, or basil.

A good tip for cutting the potatoes in very thin slices is to use a mandoline slicer as it goes faster and more evenly and in this way, potatoes don't oxidize.

Muffin tins are far more useful than the name suggests. While many of us have one in our kitchens, we often don't think of creative ways to use them. Fortunately, "**drpopr**" has you covered.

Today, we present to you a delicious Parmesan potato snack recipe that is a guaranteed crowd-pleaser. While potatoes are the perfect complement to almost any meal, there's a variety of ways to make them so don't just make the same

For this particular recipe, you will need the following ingredients (feeds 4-6 people):

Let them cool for 5 minutes before digging in! You can garnish the stacks with thyme, rosemary, or Parmesan cheese. Enjoy and share away, people!

Ingredients

- 3 teaspoons butter
- 2 teaspoons Parmesan cheese
- 1 teaspoon garlic powder
- 1 teaspoon thyme leaves
- salt
- freshly ground black pepper
- 8-10 gold potatoes, cut into 1/16 inch slices

Instructions

- First, preheat your oven to 350°F. Then, melt butter and use it to butter your muffin tin.
- Next, cut your gold potatoes into thin slices. When finished, place them in a large mixing bowl. Then, add melted butter, Parmesan cheese, and spices. Toss the mixture so that the potatoes are coated evenly.
- Now, layer the potatoes into stacks and place them into each individual muffin cup in the muffin tin. Sprinkle salt and pepper on top.
- Place the muffin tin in the oven and bake for 55-60 minutes, or until the edges are golden brown and the center is tender.
- Once done, take them out of the oven and let them cool for about 5 minutes. Garnish the finished potato stack with Parmesan cheese, thyme, or rosemary. And enjoy!