

# Crispy Hasselback Potatoes



## You Will Need

4 medium potatoes  
4 tablespoons melted butter  
1 clove chopped garlic  
1 teaspoon fresh rosemary leaves finely chopped with extra for garnish  
1 teaspoon grated lemon zest  
sea salt

Optional Toppings - Cheese, chopped bacon, chives and sour cream.

## Instructions

Preheat the oven to 450 degrees. Line a baking sheet with foil or parchment

Slice a thin layer off the bottom side of the potatoes so they don't roll around.

Place a potato on a work surface with the cut side down. Using 2 wooden spoons as guides on either side of the potato to keep your knife from slicing through - slice thinly with a sharp knife. Do not cut all the way through!

In a small bowl, combine the melted butter, rosemary, zest and garlic.

Place the potatoes on the baking sheet and brush them all over with the infused oil.

Bake for 20 minutes.

Repeat melted butter mixture, focusing on getting in between the slices. Bake an additional 20 minutes.

Brush the potatoes with the remaining oil, sprinkle generously with sea salt and return to the oven for 25-30 minutes or until the skin is crisp and soft on the inside.

Garnish with the last of the rosemary and optional toppings.