



Ingredients



4 medium russet potatoes washed & peeled
salt and pepper to taste
2 tsp vegetable oil
8 tbsp butter divided
1 - 1 ½ cup low-sodium chicken broth
4 cloves garlic thinly sliced
2 sprigs fresh rosemary
2 sprigs fresh thyme

Melting Potatoes

MOM
fueling
HUNGRY
BOYS

Instructions

- Preheat oven to 400°F.
- Slice off ends of the potatoes. Cut into 1-inch slices. Season both sides of the potatoes with salt and pepper.
- Add oil and 4 tablespoons of butter to a large cast iron skillet and bring to medium high heat. Sear the potatoes on one side until golden brown. This can take a few minutes so be patient. Flip the potatoes and sear until golden. Add enough broth so that it covers about 2/3 of the potatoes. Scatter garlic slices evenly across the broth. Add in rosemary and thyme.
- Cut remaining butter into small cubes and place on top of the potatoes. Place the skillet into the oven and cook until tender, about 30 minutes. Spoon sauce over potatoes before serving.

NOTES

- Slightly adapted from Food Network.
- I highly recommend using a cast iron skillet to crisp the potatoes. It does a much better job crisping than other types of pans.
- If you don't have a cast iron skillet big enough to have all the potatoes in a single layer, you can crisp them in batches and then roast them in a roasting pan.
- I prefer fresh herbs, but you can substitute with dry herbs. You can also mix up the herbs and use other ones like oregano, basil, sage.
- Because not all of the butter and oil is absorbed by the potatoes, it is difficult to determine nutrition information for this recipe so no nutrition estimate is being provided.