

Hasselback Potatoes

2 large potatoes
2 tablespoons extra virgin olive oil
2 tablespoons butter, melted
1/2 cup cheddar cheese
Kosher salt



Preheat your oven to 425 degrees.

Scrub your potatoes well and place them on the counter next to a wooden spoon. Cut thin slices through your potato, using the wooden spoon to keep you from cutting all the way through it. If you do cut through it, you can use a toothpick to put it back together.

Run water in each cut to remove the starch. Microwave the potatoes for 5-7 minutes (depending on the size of your potato). Spray a cookie sheet with cooking spray and place the potatoes, cut side up, on it. Brush the olive oil on top of the potato and in between each slice. Bake for 30-45 minutes or until the inside is soft.

Once the inside is soft, drizzle the butter on top of the potato and inside the slices. Place the cheese inside the slices and on top and bake for another 5 minutes until the cheese has melted. Sprinkle with kosher salt to taste and serve.

Tips from Cook's Country