

## Garlic-Parmesan Melting Potatoes

Serves 6

- 900 g Yukon Gold (or waxy type) potatoes, cut into 2.5-cm slices
- 28 g butter, melted
- 28 g extra-virgin olive oil
- 1 T chopped fresh thyme
- $\frac{3}{4}$  tsp salt
- $\frac{1}{2}$  tsp ground pepper
- 3 large cloves garlic, grated
- 240 ml vegetable broth or chicken broth
- 25 g grated Parmesan cheese



1. Preheat to **260°C**.
2. Toss **potatoes, butter, oil, thyme, salt** and **pepper** in a large bowl.
3. Arrange in a single layer in a 23-by-33-cm metal baking pan. (**Do not** use a glass dish, which could shatter.)
4. Roast, flipping once, until browned, **about 30 minutes**.
5. Whisk **garlic** into **broth**; carefully add the broth mixture to the pan. Sprinkle the tops of the potatoes with **parmesan**.
6. Continue roasting until most of the broth has been absorbed and the potatoes are very tender, **about 15 minutes more**. Serve hot.

<https://www.eatingwell.com/recipe/280315/garlic-parmesan-melting-potatoes/>