

## Hasselback Potatoes

- 4 Medium to large Yukon Gold Potatoes
- Olive oil
- Kosher Salt
- Black Pepper
- Thyme

Preheat oven to 425. Cut potatoes into 1/8" slices, stopping before you cut all the way through. (Placing a chopstick on each side of the potato will prevent your knife from cutting all the way through, and will also help hold the potato in place. Brush the top of each potato with olive oil, working some oil between the slices. Season with salt and pepper. Place in oven for 60 – 75 minutes depending on size (until tops are nicely browned, slices are separated, and insides are fully cooked). Sprinkle with some fresh thyme leaves and serve. Also works well for sweet potatoes.