



Cheesy, Crispy Smashed Potatoes

Recipe courtesy of Chef George Duran, host of TLC's "Ultimate Cake Off" and Food Networks "Ham on the Street"

Servings: 4

Red bliss or fingerling potatoes, bite-size

4 tablespoons olive oil

4 garlic cloves, finely minced

salt, to taste

pepper, to taste

grated Jarlsberg Cheese

minced parsley

Heat oven to 450 F and cook potatoes by steaming, boiling or microwaving. Set aside.

In small saute pan or saucepan, add olive oil and garlic. Cook on medium-low heat until garlic browns and turns crispy, about 5 minutes. Strain garlic, reserving olive oil

Once potatoes cool, use back of pan to gently smash them down to about 1/2-inch thickness. Drizzle olive oil throughout roasting pan then add smashed potatoes. Drizzle reserved garlic olive oil on top of each potato and season with salt and pepper. Roast 20 minutes.

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Remove from oven and evenly divide cheese and pars-ley on top of each potato. Cook another 10 minutes until cheese begins to brown. Top each potato with reserved crispy garlic and allow to cool before serving.

Source: Jarlsberg Cheese

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