

Melting Potatoes

(Recipe from Closet Cooking)

Serves 4

Total Time: 45 minutes

1 1/2 pounds yellow fleshed potatoes (such as Yukon gold), peeled and sliced 1 inch thick

4 tbsp butter, melted

1 tsp thyme, chopped

1 tsp salt

1/2 tsp freshly ground pepper

1 cup chicken or vegetable broth

1 tbsp lemon juice (optional)

2 garlic cloves, lightly crushed and peeled

Toss the potatoes in the mixture of the butter, thyme, salt and pepper, arrange in a single layer on a metal baking pan and bake in a preheated 500°F oven on the top or middle rack until golden brown, about 10-15 minutes, per side.

Flip the potatoes again, add the broth, lemon juice and garlic and roast for another 10 minutes. Serve!

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