



# Cheesy Hasselback Potatoes

Makes: 8 servings

Prep Time: 25 minutes Bake Time: 55 minutes

Total Time: 1 hour & 20 minutes

## Ingredients

- Nonstick cooking spray
- 12 fingerling potatoes (about 1 & 3/4 pounds)
- 3 tbsp unsalted butter, melted, divided
- 1 5.2-ounce package semisoft cheese with garlic and herbs (see Chef's Note)
- 2 tbsp fine dry bread crumbs
- 2 tbsp grated parmesan cheese
- 1 tsp chopped fresh rosemary
- 2 tsp lemon zest

## Instructions

Preheat the oven to 400°F. Line a rimmed baking sheet with foil, then coat foil with cooking spray.

For each potato, cut a thin slice from the bottom so it stands without rolling. Arrange two chopsticks or skewers lengthwise on opposite sides of the potato. Slice into each potato crosswise at 1/8-inch intervals, stopping when knife reaches chopsticks. Arrange the potatoes on the baking sheet. Brush with 2 tablespoons melted butter. Cover with foil. Bake for 45 minutes.

In a small bowl, microwave the semisoft cheese on 50 percent power for 20 seconds. Place in a plastic bag; snip one corner. In a small bowl, combine breadcrumbs, Parmesan, remaining one tablespoon melted butter, and rosemary.

Uncover potatoes. Use a butter knife to open layers, and pipe cheese between slices. Sprinkle with the bread crumb mixture. Bake for 10 to 15 minutes, until browned. Sprinkle with lemon zest.

**Chef's Note:**

Boursin or Rondelé are popular brands of semisoft cheese with garlic and herbs

*Recipe by Fine Cooking*