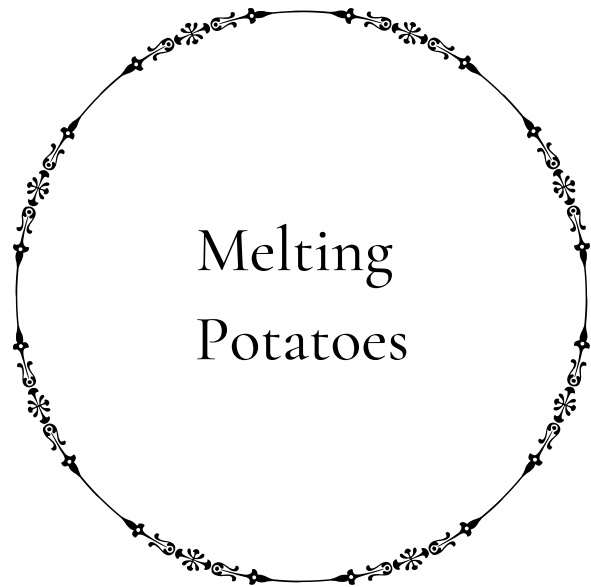




Makes: 4 servings

Prep Time: 10 minutes Cook Time: 40 minutes

Total Time: 50 minutes



## Melting Potatoes

- 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!