



Cheesy Potato Fans

Prep: 20 minutes

Bake/Broil: 1 hour 5 minutes • Serves: 8

- Essential Everyday cooking spray
- 8 medium potatoes (about 8 ounces each)
- ½ cup Essential Everyday olive oil
- 1½ teaspoons salt
- 1 teaspoon McCormick® ground black pepper
- ½ cup Essential Everyday unsalted butter (1 stick), softened
- ¼ cup plus 2 tablespoons minced garlic
- 1 cup shredded Gruyère or Swiss cheese
- 1 cup Dutch Farms® shredded Parmesan cheese
- 2 teaspoons McCormick® paprika
- ½ cup chopped chives

1. Preheat oven 350°. Spray rimmed baking pan with cooking spray. Cut crosswise slices, about ¼- to ½-inch apart, into each potato, cutting only ¾ of the way through potatoes. Rinse potatoes under cold water.

2. Place potatoes, cut side up, on prepared pan; brush cut sides of potatoes with oil and sprinkle with salt and pepper. Bake potatoes 1 hour.

3. Preheat broiler. Evenly spread potatoes with butter, and sprinkle with garlic, cheeses and paprika; broil 5 minutes or until cheeses melt. Serve potatoes topped with chives.

*Approximate nutritional values per serving:
498 Calories, 31g Fat (14g Saturated), 52mg Cholesterol,
664mg Sodium, 42g Carbohydrates, 3g Fiber, 13g Protein*