

Creamy Garlic and Herb Skillet Potatoes

|  |  |  |  |
| --- | --- | --- | --- |
| Yield: | Prep Time: | Cook Time: | Ready Time: |
| 2 – 3 servings | 10 Minutes | 15 Minutes | 25 Minuets |

Create your own signature house-made potato chips or use this recipe. We’ll never tell!

## Ingredients:

* 1 (1lb) bag A Cut Above Fresh-Cut Sliced Potatoes
* ¼ cup vegetable oil
* As needed salt and pepper
* 2 tablespoons unsalted butter
* 5 ounces soft garlic and herb cheese (like Alouette, found in the packaged cheese aisle)
* 2 tablespoons lemon juice
* Fresh parsley for serving, optional

Preparation:

1. **Preheat** the oven to 450°F.
2. Empty the A Cut Above Fresh-Cut Sliced Potatoes into a large pot and cover them with water just until the water is about 2 inches above the potatoes. Place the pot on the stove and bring it to a boil over high heat. Reduce the heat to medium. Allow the potatoes to cook for 5-7 minutes or until they are just fork-tender. Drain the potatoes and set aside.
3. While the potatoes are draining, place a cast-iron skillet with the vegetable oil over medium heat and allow it to heat up for 3-4 minutes.
4. Carefully add the potatoes down in one even layer. Cook the potatoes for 3-4 minutes on each side until they are golden brown. Remove them from the oil and season them with salt and pepper.
5. Drain the oil from the pan and add the butter. Return the potatoes to the pan in one even layer in the melted butter.
6. Spoon the garlic and herb cheese over the potatoes and place the skillet into the preheated 450 F oven for 3-5 minutes until the cheese begins to melt. Remove the potatoes from the oven
7. Drizzle the potatoes with lemon juice and parsley, if using, and serve them immediately.