



melting potatoes;

1. (mehl-ting poh-tay-tohz)
noun. Flavorful roasted potato rounds that melt in your mouth.
2. Produces 4 Servings.
3. Preparation 45 mins.
4. Oven temperature set to 450.

Ingredients;

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|-----------------------------|--------------------------------|
| 6 small yukon gold potatoes | 3 Tbsp. butter |
| 1 Tbsp. thyme | 1 tsp salt |
| $\frac{1}{2}$ tsp. pepper | $\frac{1}{2}$ c. chicken broth |
| 2 cloves garlic, minced | |

Instructions;

1. Rinse potatoes and slice into $\frac{1}{2}$ "-1" rounds.
2. Melt the butter, then add thyme, salt, and pepper. Toss potato slices in butter mixture (or use a brush to baste them).
3. Place in a single layer in a 13"x9" baking dish.
4. Roast for 15 minutes.
5. Remove pan from oven and flip the rounds, then bake another 15 minutes.
6. Remove pan again and flip one last time. Add chicken broth and minced garlic, and roast another 15 minutes.