



Cheesy Hasselback Potatoes

Description

Air Fryer Cheesy Hasselback Potatoes are a delicious side dish cooked in garlic butter and topped with cheese, sour cream, and chives

- **Prep Time:** 10 minutes
- **Cook Time:** 45 minutes
- **Total Time:** 55 minutes
- **Yield:** 2 1x
- **Category:** Side Dish
- **Cuisine:** American

default watermark

Ingredients

- 2 russet potatoes
- 4 Tbsps melted butter
- 1 Tbsp garlic paste or minced garlic
- Kosher salt, pepper
- 3 to 5 slices colby jack cheese (more or less depending on how cheesy you prefer)
- Optional toppings: sour cream, chives

Instructions

1. Cut a slice from the bottom of the potatoes to make the bottom flat.
2. Place the potatoes, cut side down, between 2 chopsticks, and use a sharp knife to cut the potatoes into 1/4 inch slices. The chopsticks will prevent cutting all the way through.
3. Place the slice of potato that was cut from the bottom in the air fryer basket, and cut side down. Put the potatoes over each slice (the rounded slice underneath with help open the slices on the potatoes).
4. Note: Picture example in post above.
5. Mix together the melted butter, garlic paste, kosher salt, and pepper. Gently separate the slices on the potatoes and brush the garlic butter over top, trying to get between the potato slices.

6. Sprinkle more kosher salt and pepper over each potato. Set the air fryer to 370 degrees for 20 minutes.
7. Brush the remaining garlic butter over top and cook an additional 20 to 25 minutes in the air fryer at 370 degrees.
8. Cut the cheese slices into fourths and place them in between the potato slices, either every slice or every other slice.
9. Cook for 1 to 2 more minutes in the air fryer or until cheese is melted. Serve with sour cream and chives if desired.

Category

1. Air Fryer Recipes

Date Created

08/09/2023

Author

rauf

default watermark