



## Pan scored potatoes

### Description

### Introduction

Baked potatoes are a classic comfort food that never fails to satisfy. Whether served as a hearty side dish or a main course, their crispy exterior and fluffy interior make them a favorite for many. This recipe takes the humble potato to the next level with a simple yet flavorful blend of olive oil, garlic powder, rosemary, salt, and pepper. The result is a dish that's both rustic and elegant, perfect for weeknight dinners, holiday meals, or even casual gatherings.

What makes this recipe truly special is its versatility. With just a few basic ingredients, you can create a dish that's both comforting and customizable. Whether you're cooking for a family with diverse tastes or looking to experiment with new flavors, this baked potato recipe provides a solid foundation for endless variations. From cheesy toppings to vegan alternatives, there's something for everyone. So, preheat your oven and get ready to enjoy a dish that's as easy to make as it is delicious!

### Ingredients :

- 4 medium-sized potatoes
- 3 tablespoons olive oil
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon garlic powder
- 1 teaspoon dried rosemary

### Directions :

Preheat your oven to 425°F (220°C).  
Wash and dry the potatoes thoroughly.  
Using a sharp knife, score each potato by making crisscross cuts about 1/4 inch deep across the top. Place the potatoes on a sheet pan.

In a small bowl, mix together the olive oil, salt, pepper, garlic powder, and rosemary. Brush the olive oil mixture generously over the scored potatoes, making sure to get the oil into the cuts. Bake in the preheated oven for 35-40 minutes, or until the potatoes are crispy on the outside and tender on the inside. Remove from the oven and let cool slightly before serving.

## Variations

For those looking to add a cheesy twist to this dish, consider sprinkling some grated Parmesan or cheddar cheese over the potatoes during the last 10 minutes of baking.

The cheese will melt and create a deliciously crispy, golden crust that complements the tender interior of the potatoes. If you're catering to picky eaters, you can experiment with different seasonings like paprika, onion powder, or even a dash of cayenne pepper for a bit of heat.

These variations allow you to customize the flavor profile to suit individual preferences, making the dish more versatile and appealing to a wider audience.

Another way to elevate this recipe is by adding extra toppings for enhanced flavor and texture. For instance, sprinkling bacon bits or chopped green onions over the baked potatoes can add a smoky or fresh, zesty note, respectively.

For a vegan option, you can replace the cheese with nutritional yeast, which provides a savory, cheesy flavor without any dairy.

Additionally, you can try mixing in other herbs like thyme or oregano for a different aromatic experience. These variations not only keep the dish interesting but also allow you to tailor it to different dietary needs and preferences.

## Tips

When preparing this dish, it's important to ensure that the potatoes are evenly scored to allow the olive oil mixture to penetrate deeply, resulting in a more flavorful and crispy exterior. Using a sharp knife will make this process easier and safer.

Additionally, make sure to brush the oil mixture generously, ensuring it gets into all the cuts. This step is crucial for achieving that perfect balance of a crispy outside and a tender inside.

Another tip is to monitor the baking time closely, as oven temperatures can vary. If you notice the potatoes browning too quickly, you can cover them loosely with aluminum foil to prevent burning while allowing them to continue cooking through.

Conversely, if the potatoes aren't browning enough, you can increase the oven temperature slightly during the last few minutes of baking. These small adjustments can make a big difference in the final outcome, ensuring your potatoes are perfectly cooked every time.

## How to Store

If you have leftovers, you can store the baked potatoes in an airtight container in the refrigerator for up to three days. To reheat, place them in a preheated oven at 350°F (175°C) for about 10-15 minutes, or until they are heated through.

This method helps retain their crispiness better than microwaving, although the microwave can be used for a quicker option if you're short on time.

For longer storage, you can freeze the baked potatoes. Wrap each potato individually in plastic wrap and then place them in a freezer-safe bag or container. They can be stored in the freezer for up to two months.

When you're ready to eat, thaw them in the refrigerator overnight and then reheat in the oven as described above. Freezing may slightly alter the texture, but the flavor will remain largely intact, making it a convenient option for meal prep.

## Conclusion

In conclusion, this baked potato recipe is a versatile and easy-to-make dish that can be customized to suit a variety of tastes and dietary needs. Whether you stick to the basic recipe or experiment with different seasonings and toppings, the result is always a delicious and satisfying side dish or even a main course. The simplicity of the ingredients and the straightforward preparation make it an excellent choice for both novice and experienced cooks alike.

Moreover, the ability to store and reheat the potatoes without losing much of their flavor or texture adds to the recipe's convenience. Whether you're preparing a quick weeknight dinner or planning meals ahead of time, this baked potato recipe offers flexibility and ease. So next time you're in need of a reliable and tasty dish, give this recipe a try and enjoy the delightful combination of crispy, flavorful exteriors and tender, fluffy interiors.

## Category

1. Oven Recipes

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