

Cheesy Potatoes Stacks (sides)

Prep: 15 mins. Cook: 40 mins. Serves: 12

Ingredients

2 lbs. russet or Yukon potatoes, peeled and thinly sliced
2T. olive oil

Seasonings

2 T. garlic powder
1 tsp. seasoning salt (or favorite seasoning)
½ tsp. smoked paprika
¾ c. shredded cheddar cheese
1 c. shredded mozzarella
2 T. butter, melted
2 T. grated Parmesan cheese
1 T. chopped parsley

Instructions

1. Preheat oven to 400 degrees.

Lightly grease a muffin tin with cooking spray

2. Slice or cut potatoes into very thin 1-inch rounds or less (using a mandolin works best).

3. In a large bowl, combine potatoes, olive oil, garlic powder, season salt and paprika. Gently toss to evenly coat.

4. Mix all the cheeses together, then sprinkle about 2 tablespoons of the shredded cheese mixture into the bottom of each muffin cup.

5. Layer the potato slices (about 6-8) into the muffin cups, sprinkling cheese between each layer and stacking them just below the rim, then gently press them down.

6. Top each potato stack with the cheese mixture, dividing it evenly among each muffin cup.

7. Cover muffin tin loosely with foil.

Bake covered for 25 minutes, or until the potatoes are tender when pierced with a knife.

8. Remove the foil and continue baking uncovered for an additional 15 to 20 minutes or until the potatoes are completely tender and the cheese is golden and crisp.

9. Let the potatoes rest in the muffin pan for about 5 minutes after removing them from the oven.

10. Run a knife around the edges then gently remove the potatoes with a spoon or a spatula.

**Serve while hot.

