

## **Hasselback Little Potatoes**

Makes 6 servings

## **Ingredients:**

1½ lbs The Little Potato Company™ Dynamic Duo

½ cup butter, plus 2 Tbsp melted butter

½ cup Stilton cheese, crumbled

½ Tbsp fresh rosemary, chopped

½ cup panko breadcrumbs

1 tsp salt

1 tsp pepper

2 Tbsp parsley, chopped

## **Instructions:**

Preheat oven to 425 F. Place Little potatoes on the bowl of a wooden spoon. Using the spoon as a guide, cut slits into each potato, stopping just before cutting through so that the slices stay connected at the bottom of the potato. Place Little potatoes on a parchment-lined baking sheet.

Melt ½ cup butter in a small saucepan. Pour over Little potatoes to coat thoroughly. Bake for 10 minutes. Flip. Bake for another 10 minutes. Flip. Bake for an additional 5 minutes. Remove from the oven. Open up the Little potatoes gently. Fill with cheese, rosemary and breadcrumbs. Drizzle with melted butter, and salt and pepper. Bake for 5 minutes. Sprinkle with parsley. Serve and enjoy!

For more recipe ideas, go to Costco.com and search: Quick & Easy

