

Roasted Potato Stack

Recipe By *Esther Ottensoser*



Cooking and Prep:  45
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Serves:  12

No Allergens

Preference: Parve

Difficulty: Easy

Occasion: Shabbat, Passover

Diet: Vegetarian, Pescetarian,
Gluten Free

Source: Family Table by
Mishpacha Magazine

My family loves when I make fresh, crispy potatoes. This can be challenging on Yom Tov, due to the limited oven space. Here's a creative alternative to juggling all those potato-lined baking pans.

Ingredients (6)

Main ingredients

- 8 Yukon or Russet potatoes
- 1/3 cup **Gefen Olive Oil**
- 1 tablespoon chopped rosemary (*optional*)
- 3 cloves garlic, chopped or 3 cubes **Gefen Frozen Garlic**

Tuscanini Sea Salt, to taste

freshly ground black pepper, to taste

Start Cooking

Roast the Potatoes

1. Preheat oven to 425 degrees Fahrenheit (220 degrees Celsius).
2. Lightly oil the molds in a regular-size muffin tin. Slice the potatoes thinly with a mandolin or a sharp knife. In a large bowl, toss the potatoes with olive oil, rosemary, and garlic, and season with salt and pepper. Stack the potatoes and lay them sideways in the muffin tin. Pile the potatoes high, as they shrink during cooking.
3. Bake for about 25–30 minutes or until the potatoes turn crispy on the outside and the flesh is soft. Transfer the muffin pan to a rack to cool for two to three minutes before carefully removing the potatoes. For best results, serve fresh.

Note:

If you want to prepare the potatoes on Yom Tov and you don't keep your oven at such a high temperature, 350 degrees Fahrenheit (180 degrees Celsius) will be fine. The potatoes will just need some additional baking time.

Tip:

You can slice the potatoes before Yom Tov. Keep them in a container of water in the fridge.