



GARLIC AND THYME ROASTED POTATO STACKS

DIRECTIONS:

1. Preheat oven to 350°F.
2. Slice the potatoes thinly.
3. Prepare the garlic oil by adding garlic and oil to a cold pan. Gently warm them up together. Once the garlic is fragrant but not brown, remove from heat.
4. Brush 8 muffin tins with the garlic oil. Toss the potato slices with garlic oil and seasonings and layer them in the muffin tin. Season top of the stacks with salt, pepper, and thyme.
5. Bake for 35 to 45 minutes or until the potatoes are golden brown and cooked through.

YOU WILL NEED:

- 1 lb. potatoes, sliced thinly
- 2 cloves garlic, minced
- 3 tablespoons olive oil
- 1 teaspoon dried thyme
- salt and pepper to taste



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