



MARIO BATALI

## Cheesy Hasselback Potatoes

You don't have to wait for Thanksgiving to serve up this cheesy goodness as a side dish!



Easy



30-60 mins

### ingredients

#### CHEESY HASSELBACK POTATOES

- 4 Russet Potatoes (large-sized, cleaned well)
- Butter
- 1 pound Gruyere (1/4-inch thick slices, cut into 2-inch squares)
- 1 cup Milk
- 1 cup Sour Cream
- 1/2 teaspoon Nutmeg (freshly grated)
- 1/4 cup Prosciutto (thinly sliced and cut into ribbons)
- 1/2 cup Parmigiano-Reggiano (freshly grated)
- 1/2 cup Panko Bread Crumbs
- Salt and Freshly Ground Black Pepper
- 1/4 cup Chives (chopped)

### step-by-step directions

- 1 Preheat oven to 350°F. Butter a baking dish and set aside.
- 2 Microwave Potatoes on high for 8-10 minutes. Remove and set aside until cool enough to handle.
- 3 Place a par-cooked Potato horizontal on a cutting board. Using a serrated knife, make slits in each Potato leaving about 1/4-inch spaces in between each cut and leaving about 1/2-inch of the Potato uncut on the bottom (Tip: Rest two wooden spoons on both sides of the Potato to guide your knife and to prevent it from cutting through the bottom). Repeat with remaining Potatoes.
- 4 Place the Potatoes in the prepared baking dish. Cut the sliced Gruyere Cheese to fit into the cuts made in the Potatoes and stuff all of the Potatoes. Season the Potatoes with Salt and Pepper. Whisk the Sour Cream, Milk and Nutmeg together in a bowl and season with Salt and Pepper. Pour mixture over the stuffed Potatoes. Combine the Prosciutto, Parmigiano-Reggiano and Breadcrumbs in a bowl. Sprinkle over the top of the Potatoes. Scatter the top of the Potatoes with Butter. Place in the oven to bake for 35-40 minutes or until golden brown on top and the Potatoes are cooked through and crispy. Remove and garnish with Fresh Chopped Chives.