

# Garlic Herb Potato Galettes

## Ingredients

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2 lb Russet Potatoes  
3 T Unsalted Butter (melted)  
2 T Olive Oil  
4 clv Garlic  
1 T Thyme (chopped)  
1 T Rosemary (chopped)  
1 t Salt  
1/2 t Ground Black Pepper  
2 T Parsley (chopped)

## Instructions

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- 1.Spray a 12-cup muffin pan with cooking spray. Thinly slice the potatoes into approximately 1/16th inch-thick slices with a food processor.
- 2.Combine the butter, olive oil, garlic, thyme, rosemary, salt and pepper in a large bowl. Add the potatoes and toss until evenly coated. Preheat oven to 375 degrees.
- 3.Layer the potato slices in the prepared muffin pan, filling each cup to the top. Drizzle with any remaining butter/oil combination.
- 4.Bake for 45-50 minutes or until the tops are golden brown and the centers are tender. Rotate the pan once as ovens may have hot spots.
- 5.Let stand in the pan for 5 minutes. Carefully remove to a serving platter and garnish with parsley.