

Cheesy Crash Hot Potatoes

If you are tired of plain baked potatoes, you'll want to give this crispy alternative a try. Crash hot potatoes originated in Australia

This adapted version features aged Asiago cheese, which hails from the northeastern part of Italy. Its robust, nutty flavor adds an interesting dimension to the crispy, baked potato base. Rich butter and fresh parsley round out the flavors to create a really fabulous dish your family will love!

Prep time: 10 minutes

Cooking time: 25-30 minutes

Serves 4

Ingredients:

1 lb. small red potatoes
5 T. unsalted butter, cut into small chunks
4 oz. aged Asiago cheese, freshly grated
3 T. fresh parsley, finely chopped
Salt and black pepper, to taste

Tip: If you do not have a potato masher, you can use the bottom of a heavy coffee mug or soup bowl to flatten the potatoes. (Choose a sturdy item that won't crack from the pressure of pushing down on the boiled potatoes).

Directions:

1. Preheat oven to 450°F and line a large, rimmed baking sheet with aluminum foil.



natural
awakenings

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Directions (continued):

2. Preheat oven to 450°F and line a large, rimmed baking sheet with aluminum foil
3. Boil a large pot of salted water and add potatoes. Cook for about 15 minutes, or until potatoes are fork tender. Drain pot and set potatoes aside to cool.
4. Once cool enough to handle, place potatoes on prepared baking sheet and mash with a potato masher until flat. Leave room between potatoes so they are not overcrowded.
5. Top each potato with butter and half the Asiago cheese and fresh parsley. Place in preheated oven and bake for 20-25 minutes, or until potatoes are nicely browned.
6. Remove from oven and top with remaining cheese and fresh parsley. Serve immediately.



. "Nobody can be in good health if he does not have all the time fresh air, sunshine and good water." - Flying Hawk