

Hasselback-Style Garlic Butter Potatoes That Practically Melt in Your Mouth

Baked Potatoes in Garlic Butter: The Side Dish That Steals the Show



OVEN
400°F

TIME
60 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 medium russet potatoes
4 tbsp unsalted butter, melted
3 cloves garlic, minced
1 tbsp olive oil
1 tsp dried parsley (or fresh, finely chopped)
Salt and black pepper, to taste
Optional toppings: shredded cheese, sour cream, chopped green onions

DIRECTIONS

- Step-by-Step Instructions::** Prep Oven & PotatoesPreheat your oven to 400°F (200°C). Wash and scrub the potatoes thoroughly. Pat dry with a towel.
- Slice the :** PotatoesUsing a sharp knife, carefully cut slits into each potato about ... inch apart, stopping before slicing all the way through. This creates the classic Hasselback look and lets the garlic butter seep into every crevice.
- Make :** Garlic ButterIn a small bowl, mix the melted butter, olive oil, and minced garlic.
- Brush & :** SeasonPlace potatoes on a foil- or parchment-lined baking sheet. Brush each potato generously with the garlic butter mixture, making sure to get it between the slices. Sprinkle salt, pepper, and parsley over the top.
- Bake to :** PerfectionBake for 50-60 minutes, or until the edges are golden brown and crisp, and the inside is fork-tender. Optional:Brush with more garlic butter halfway through for extra richness.
- Serve & :** TopServe hot and top with shredded cheese, sour cream, or chopped green onions for the ultimate potato experience.

SWAPS & NOTES

& Swaps Potatoes: Russet potatoes work best for their fluffy interiors, but Yukon Golds can be used for a slightly creamier texture.

Garlic: Fresh minced garlic gives bold flavor, but garlic powder can substitute in a pinch.

Herbs: Swap parsley with thyme or rosemary for a different flavor twist.

Toppings: Try bacon crumbles, vegan cheese, or even a drizzle of ranch for extra indulgence. ?

TIPS FOR SUCCESS

Use similar-sized potatoes so they cook evenly.

Don't skip drying the potatoes after washing-this helps them crisp up.

Bake on the middle rack for the best balance of crispy tops and tender centers.

Broil for the last 3 minutes-just keep an eye on them! ?

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/hasselback-style-garlic-butter-potatoes-that-practically-melt-in-your-mouth/>