

## Microwave Sliced Baked Potatoes: Easy, Cheesy & Restaurant-Style Side

Microwave Sliced Baked Potatoes: Your New Favorite Cheesy, Restaurant-Style Side Dish!



**TIME**  
**10 min**

**METHOD**  
**Slow cooker**

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**Recipe Card**

**SAVE**  
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### INGREDIENTS

4 medium evenly-sized potatoes (Russet or Yukon Gold work best)

1 teaspoon salt

2-3 tablespoons melted butter (unsalted preferred)

2-3 tablespoons chopped fresh herbs (such as parsley, chives, thyme or sage) or 2-3 teaspoons dried herbs (or your own choosing)

4 tablespoons grated cheddar cheese

1 ½ tablespoons Parmesan cheese (freshly grated is best)

Swaps and Notes:

**Potatoes:** Medium, evenly-sized Russet or Yukon Gold potatoes are ideal as they cook consistently and have a good texture for slicing.

**Melted Butter:** Unsalted butter is preferred for better salt control.

**Fresh Herbs:** Fresh herbs (parsley, chives, thyme, sage) provide the best aroma and flavor. If using dried, remember to use less as their flavor is more concentrated (about 1/3 the amount). You can mix and match based on preference!

**Cheddar Cheese:** Use a good quality cheddar cheese for melting. Sharp cheddar will provide more flavor.

**Parmesan Cheese:** Freshly grated Parmesan cheese melts beautifully and adds a salty, nutty depth.

**Salt:** Adjust to your taste. Remember the cheese will add some saltiness.

**Optional Toppings:** A dollop of sour cream, some bacon bits (like from my Loaded French Fries with Cheese, Bacon, and BBQ Sauce), or chopped green onions would be fantastic garnishes.

**Directions:**

**Prepare Potatoes for Slicing:** Take each of your 4 medium, evenly-sized potatoes. Place the handle of a spoon or a table knife alongside one long edge of the potato. This acts as a guide to prevent your knife from slicing all the way through the potato when you make your cuts, creating that classic "sliced baked potato" or "Hasselback" effect. Slice the potato crosswise into thin, even slices (about 1/8 to ... inch thick), stopping when your knife hits the spoon handle.

**Arrange & Season:** Place the sliced potatoes in a microwave-safe dish or pan (a pie plate or baking dish works well). Sprinkle generously with 2-3 tablespoons of melted butter and 2-3 tablespoons of chopped fresh herbs (such as parsley, chives, or sage, or 2-3 teaspoons dried herbs).

**Initial Microwave Cook:** Microwave on HIGH power for 10 minutes. After 5 minutes, carefully rearrange or flip the potatoes to ensure more even cooking.

**Rest:** Let the potatoes rest in the dish for 5 minutes after the initial microwave cook. This allows the steam to continue cooking them and tenderizing them.

**Add Cheese & Final Microwave:** Sprinkle the 4 tablespoons of grated cheddar cheese and 1 ½ tablespoons of Parmesan cheese evenly over the potatoes. Microwave for another 4 to 6 minutes at HIGH power until the cheeses are beautifully melted and bubbly, and the potatoes are perfectly soft when pierced with a fork.

**Final Seasoning & Serve:** Sprinkle with additional salt to taste. Serve the potatoes hot as a delicious side dish or even as a main dish with just a simple salad.

**Tips for Success:**

**Evenly Sized Potatoes:** Using potatoes of similar size ensures they cook at the same rate.

**The Spoon Handle Trick:** This simple trick is brilliant for making those uniform, partial slices without cutting all the way through.

**Don't Skip Resting:** The 5-minute rest after the first microwave burst is important for even cooking and tenderness.

**Fresh Herbs for Best Flavor:** While dried herbs work, fresh herbs truly elevate the aroma and taste.

**Watch Cheese Closely:** When melting the cheese, keep an eye on it to prevent burning.

**Serve Immediately:** These potatoes are best enjoyed hot and fresh, when the cheese is gooey and the

potatoes are tender.

Serving Suggestions and Pairings:

Steak & Meats: The perfect accompaniment to grilled steak (like my Garlic Butter Steak and Potatoes or Ribeye Steaks with Caramelized Onions & Mushrooms), roasted chicken, pork chops (like my Pork Chop Supreme - OMG), or even a simple burger.

Comfort Food Meal: Serve as a light main dish with a crisp green salad or some steamed vegetables.

Brunch: A delicious addition to a savory brunch spread.

Storage and Leftover Tips:

More Recipes You Will Love:

For another tender potato side from the slow cooker, check out my Slow Cooker Lipton Onion Potatoes.

## DIRECTIONS

1. Making these : Microwave Sliced Baked Potatoes is surprisingly simple and quick, bringing restaurant flavor right to your plate!
2. Prepare : Potatoes for Slicing: Take each of your 4 medium, evenly-sized potatoes. Place the handle of a spoon or a table knife alongside one long edge of the potato. This acts as a guide to prevent your knife from slicing all the way through the potato when you make your cuts, creating that classic "sliced baked potato" or "Hasselback" effect. Slice the potato crosswise into thin, even slices (about 1/8 to ... inch thick), stopping when your knife hits the spoon handle.
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7. **Final : Seasoning & Serve:** Sprinkle with additional salt to taste. Serve the potatoes hot as a delicious side dish or even as a main dish with just a simple salad.
8. **Tips for Success: Evenly Sized Potatoes:** Using potatoes of similar size ensures they cook at the same rate.
9. **The : Spoon Handle Trick:** This simple trick is brilliant for making those uniform, partial slices without cutting all the way through.
10. **Don't : Skip Resting:** The 5-minute rest after the first microwave burst is important for even cooking and tenderness.
11. **Fresh : Herbs for Best Flavor:** While dried herbs work, fresh herbs truly elevate the aroma and taste.
12. **Watch : Cheese Closely:** When melting the cheese, keep an eye on it to prevent burning.
13. **Serve : Immediately:** These potatoes are best enjoyed hot and fresh, when the cheese is gooey and the potatoes are tender.
14. **Serving Suggestions and Pairings:** These Microwave Sliced Baked Potatoes are an incredibly versatile and flavorful side dish that pairs wonderfully with a variety of meals:
15. **Steak & : Meats:** The perfect accompaniment to grilled steak (like my [Garlic Butter Steak and Potatoes](#) or [Ribeye Steaks with Caramelized Onions & Mushrooms](#)), roasted chicken, pork chops (like my [Pork Chop Supreme - OMG](#)), or even a simple burger.
16. **Comfort : Food Meal:** Serve as a light main dish with a crisp green salad or some steamed vegetables.
17. **Brunch:** A delicious addition to a savory brunch spread.
18. **Storage and Leftover Tips:** Microwave Sliced Baked Potatoes are definitely best enjoyed immediately after preparation for optimal tenderness, crispiness (where applicable), and melted cheese. If you have any leftovers, store them in an airtight container in the refrigerator for up to 2-3 days. To reheat, gently warm individual portions in the microwave or in a toaster oven until heated through and the cheese is re-melted. They won't be quite as fresh, but still tasty. Freezing is not recommended for optimal texture.
19. **More Recipes You Will Love:** If you loved the tender potatoes, cheesy goodness, and ease of this dish, here are a few more fantastic savory recipes that I think you'll absolutely love:
20. For another tender potato side from the slow cooker, check out my [Slow Cooker Lipton Onion Potatoes](#).
21. If you're a fan of healthier "fries," my [Baked Butternut Squash Fries](#) are a fantastic option.
22. For a truly indulgent potato casserole, don't miss my [Cheesy Mississippi Mud Potatoes](#).
23. And for crispy, fried veggie bites, my [Fried Yellow Squash Fritters](#) are a delicious treat.
24. **Final Thoughts:** These Microwave Sliced Baked Potatoes are a true culinary gem - incredibly easy to make, packed with savory flavor, and wonderfully tender and

cheesy. They're perfect for bringing that delicious restaurant taste right into your home without the fuss. Give them a try, and enjoy this amazing, easy side dish!

25. What's your go-to kitchen hack for making a side dish extra special? Share your ideas and feedback in the comments below, and don't forget to follow Chef Maniac for more delightful and inspiring recipes!

## SWAPS & NOTES

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## TIPS FOR SUCCESS

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

Original recipe: <https://chefmaniac.com/microwave-sliced-baked-potatoes-easy-cheesy-restaurant-style-side/>