

## Crispy Golden Herbed Parmesan Potato Stacks: The Ultimate Muffin Tin Side Dish

Golden Herbed Parmesan Potato Stacks: The Crispy Side Dish You've Been Waiting For



**OVEN**  
**400°F**

**TIME**  
**30 min**

**METHOD**  
**Air fryer**

**PRINT**  
**Recipe Card**

### INGREDIENTS

4-6 medium Russet or Idaho potatoes: These are high-starch potatoes, which is essential for getting those crispy edges.

$\frac{1}{2}$  cup (1 stick) salted butter: Melted to act as the vehicle for our herbs and cheese.

$\frac{1}{4}$  cup fresh oregano: Finely chopped for an earthy, aromatic punch.

2 tbsp fresh thyme leaves: Chopped to add a subtle floral note.

1-2 garlic cloves: Grated or minced (don't skip the fresh garlic!).

$\frac{1}{2}$  cup grated Parmesan cheese: For that salty, umami-rich crust.

$\frac{1}{2}$  cup shredded sharp cheddar or Gruyère cheese: For a gooey, melty interior.

Salt and freshly cracked black pepper: To taste.

Cooking spray or softened butter: For greasing the tin.

### DIRECTIONS

- 1. Preheat & Prep:** Preheat your oven to 400°F (200°C). Lightly grease a standard 12-cup muffin tin with cooking spray or a thin layer of butter. This step is crucial to ensure your stacks don't stick to the bottom!
- 2. Prepare the Potatoes:** Wash and peel your potatoes (or leave the skin on for a rustic look). Using a mandoline slicer or a very sharp knife, slice the potatoes into uniform thin rounds, about 1/8 inch (3 mm) thick. Uniformity is the secret to making sure the middle is cooked through at the same time the outside crisps up.
- 3. Herb-Cheese Coating:** In a large mixing bowl, whisk together the melted butter, chopped oregano, thyme, garlic, Parmesan, and cheddar. Toss the potato slices into the bowl and use your hands to ensure every single slice is coated in that herb-butter goodness.
- 4. Build the Stacks:** Start layering the potatoes into each muffin cup. Put the smaller slices at the bottom and the larger ones on top. Pack them tightly and fill them slightly above the rim, as they will shrink and compress while baking.
- 5. Bake Covered:** Cover the muffin tin tightly with aluminum foil. Place the tin on a baking sheet (this catches any butter drips and saves your oven!). Bake for 30 minutes. This "steams" the potatoes so they become tender.
- 6. Crisp & Brown:** Remove the foil and bake for another 20-25 minutes. This is where the magic happens-the edges will turn a deep golden brown and the cheese will become deliciously bubbly and crisp.

7. **Serve:** Let the stacks rest for 2-3 minutes. Run a butter knife around the edges to loosen them and lift them out. Serve hot with an extra sprinkle of herbs.

## SWAPS & NOTES

**The Cheese:** While I love the sharpness of cheddar, using Gruyère will give these stacks a sophisticated, nutty flavor.

If you're looking for a great starter to go with a cheesy theme, check out this baked Brie appetizer.

**The Potatoes:** If you prefer a creamier texture, you can use Yukon Gold potatoes.

They won't get quite as crispy as Russets, but they have a wonderful natural buttery flavor.

## TIPS FOR SUCCESS

Use a Mandoline: If you have one, use it!

It ensures every slice is the exact same thickness, which prevents the frustration of some slices being crunchy while others are raw.

The "Press" Technique: About halfway through the uncovered baking time, you can gently press down on the stacks with a spoon to help them hold their shape.

Season Generously: Potatoes love salt.

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

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