

## Garlic and Herb Baked Potatoes - Crispy, Buttery & Packed with Flavor

Garlic and Herb Baked Potatoes - Crispy, Buttery & Irresistibly Flavorful



OVEN  
**400°F**

TIME  
**10 min**

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SAVE  
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### INGREDIENTS

- 4 medium potatoes
- 4 cloves garlic, finely chopped
- 50 g butter, melted
- 50 ml vegetable oil
- Salt, to taste
- Oregano, to taste

### DIRECTIONS

1. Preheat the oven to 200°C (400°F).
2. Wash and dry the potatoes thoroughly, then cut them in half lengthwise.
3. Arrange the potatoes cut-side up in a baking dish.
4. In a small bowl, combine melted butter, chopped garlic, vegetable oil, salt, and oregano.
5. Pour the mixture evenly over the potatoes, ensuring each piece is well coated.
6. Bake for 50 minutes, or until the potatoes are tender inside and golden brown on top.
7. Serve hot, garnished with extra herbs if desired.
8. Prep : Time: 10 minutesTotal Time: 1 hourServings: 4

### SWAPS & NOTES

Potatoes: Yukon Gold or russet potatoes work beautifully.

Yukon Golds give you a creamier texture, while russets create crispier edges.

Butter substitute: You can use olive oil instead of butter for a dairy-free version.

Herb variations: Swap oregano for thyme, rosemary, or Italian seasoning.

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

Original recipe: <https://chefmaniac.com/garlic-and-herb-baked-potatoes-crispy-buttery-packed-with-flavor/>