

# ROASTED POTATOES WITH GRUYERE

I don't know how you feel about potatoes, but for me they are the ultimate comfort food. Whether they are fried, mashed, boiled or drowned in a béchamel sauce in a gratin, they are a go-to side for almost any meal. Here's a simple roasted potato recipe with melted gruyere because, in my world, everything is better with cheese—especially potatoes.

## INGREDIENTS

1 shallot, minced

1 clove of garlic, minced

1 pound small Yukon Gold potatoes, cleaned

4 tablespoons olive oil

$\frac{1}{2}$  cup grated Gruyere, large grate

3 tablespoons fresh chives, minced

Kosher salt and pepper to taste

## PREPARATION

Heat a small sauté pan and add one tablespoon of oil. Sauté the shallot and garlic for two to three minutes until fragrant. Set aside.

Preheat oven to 400 degrees. Fill a large pasta pot half-way up with water. Add 1 tablespoon kosher salt. Bring water to a boil. Add potatoes and lower heat to a simmer. Cover and cook for 20 minutes.

Drain potatoes. Place in a baking dish large enough to make one layer of potatoes. Don't crowd the potatoes. Using the back of a large spoon, press each potato down until the skin cracks and they are slightly flattened. Drizzle the olive oil

over the potatoes and season with salt and pepper. Add the shallots and garlic. Using a large spoon, gently stir potatoes until all ingredients are mixed well together.

Place in oven and bake for 15 minutes. Take pan out of oven and turn the potatoes over. Place back in oven and bake for another 15 minutes.

Take pan out of the oven and sprinkle the cheese on top. Place back in oven for two to three minutes until the cheese is melted, but not burned.

Remove from oven and garnish with chives.