

Melt in Your Mouth Potatoes

These perfectly roasted potatoes are crispy on the outside, tender on the inside, and bursting with savory flavor. This easy side dish is a delicious complement to any meal. Whether you're preparing a family dinner or hosting guests, this potato recipe is sure to impress!



Prep Time	Cook Time	Total Time
10 mins	45 mins	55 mins

★★★★★
4.47 from 3765 votes

Course: Side Dishes Cuisine: American Servings: 6 servings
Calories: 319kcal Author: Danelle

Equipment

- Peeler
- Knives
- Cutting Board

Ingredients

- 3 pounds Yukon Gold potatoes peeled
- 6 tablespoons butter melted
- 1 teaspoon dried thyme
- 1/2 teaspoon dried rosemary
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 cup chicken broth
- 2-3 cloves garlic peeled and crushed
- 2 tablespoons fresh chopped parsley

Instructions

1. Place oven rack in upper-middle position. Preheat oven to 475 degrees. Spray a large rimmed baking sheet with non-stick cooking spray.
2. In a small bowl, combine **6 tablespoons butter**, melted, **1 teaspoon dried thyme**, **1/2 teaspoon dried rosemary**, **1 teaspoon salt**, and **1/2 teaspoon pepper**.
3. Cut **3 pounds Yukon Gold potatoes** into 3/4 to 1 inch thick slices, discarding ends. Toss potatoes in butter mixture. Arrange in a single layer on prepared baking sheet.
4. Roast potatoes for 15 minutes. Remove from oven and flip potatoes over. Return to oven and roast for an additional 15 minutes.
5. Remove potatoes from oven and flip one more time. Add the **1 cup chicken broth** and **2-3 cloves garlic** to the pan and carefully return to oven. Roast for an additional 10-15 minutes, or until potatoes are tender. Sprinkle with **2 tablespoons fresh chopped parsley** and serve.

Nutrition

Serving: 1g | Calories: 319kcal | Carbohydrates: 49g | Protein: 6g | Fat: 12g | Saturated Fat: 7g | Polyunsaturated Fat: 4g | Cholesterol: 31mg | Sodium: 622mg | Fiber: 5g | Sugar: 3g