

# in the kitchen

PITTSBURGH'S HOME FOR KITCHENWARES

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## Golden Melting Potato Medallions

Serves 6

Have you tried “melting” potatoes? This internet sensation caught our eye, and we had to try them. The results are the most creamy, crispy, flavorful potato bites ever! The best part is how easy they are to make. This recipe comes together quickly qualifying it as the perfect holiday side. They are so delicious, we suggest making a double batch -- they might be the most favored dish on the table!

### **Ingredients:**

3 lbs Yukon gold potatoes, cut into 1" thick slices  
8 tablespoons (1 stick) butter, melted  
1 teaspoon Kosher salt  
1/2 teaspoon freshly ground pepper  
3 sprigs fresh thyme leaves  
4 cloves garlic, smashed  
1-1/2 cups chicken broth  
Flaky salt, to garnish

### **Directions:**

1. Preheat the oven to 500 degrees F.
2. In a large, enameled, cast iron roasting pan, drizzle the potato slices with the melted butter, and season with kosher salt, pepper, and thyme.
3. Roast the potatoes for 15 minutes. Remove from the oven and flip the slices over.
4. Add the broth and garlic to the roasting pan, and roast for another 15 minutes, until the potatoes are very tender.
5. Serve hot.