

Hasselback Potatoes

Crispy Cheesy Hasselback Potatoes - Swedish-inspired baked potatoes sliced fan-style and stuffed with melted cheese. Perfect side dish in 75 minutes!

15 min

PREP

1h

COOK

1h 15min

TOTAL

6

SERVINGS

Ingredients

- 6 potato
- 1 cup olive oil
- 1 cup butter
- 8 slice cheddar cheese
- 4 slice bacon
- 1 cup sour cream
- 2 tbsp fresh chives
- 1 pinch salt
- 1 pinch black pepper

Instructions

1 Prepare the oven and equipment

Preheat your oven to 230°C (450°F). Line a large baking sheet with aluminum foil and lightly coat with cooking spray to prevent sticking.

2 Prepare the potatoes

Scrub 6 medium potatoes under cold running water until clean, then pat completely dry with paper towels. Place two chopsticks or wooden spoons lengthwise on either side of each potato to use as cutting guides.

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- Using a sharp knife, make cuts perpendicular to the length of each potato, slicing down until you hit the chopsticks (about 3/4 of the way through). Make cuts every 3-4mm apart along the entire length of each potato.

4 **Season the potatoes**

In a small bowl, whisk together 2 tablespoons melted butter with 1 pinch salt and 1 pinch black pepper. Brush this mixture generously over each potato, making sure to get some between the cuts by gently fanning the slices apart with your fingers.

5 Place the seasoned potatoes on the prepared baking sheet, ensuring they don't touch each other. Bake for 50-60 minutes until the potatoes are tender when pierced with a fork and the edges are golden brown and crispy.

6 **Add toppings**

Remove potatoes from oven and carefully insert 8 slices of cheese between the cuts of the potatoes, distributing evenly. Tuck 4 slices of bacon between some of the cuts as well.

7 Return to oven and bake for 3-5 minutes more until the cheese is melted and bubbly.

8 **Serve**

Remove from oven and immediately top each potato with a dollop of 1 cup sour cream. Serve hot while the cheese is still melted and the potatoes are crispy on the outside.

Tips

Choose similar-sized potatoes to ensure even cooking, and thoroughly scrub them clean before cutting. Pat completely dry to achieve maximum crispiness during baking.

Use the chopstick method: place chopsticks on either side of the potato as cutting guides to prevent slicing all the way through while maintaining consistent spacing.

Rinse cut potatoes briefly to remove surface starch, then pat completely dry before brushing with the oil and butter mixture to prevent soggy results.

Don't overcrowd the baking sheet - leave space around each potato for proper air circulation, which is crucial for achieving crispy, golden edges.

For extra crispy results, soak sliced potatoes in water with a tablespoon of white vinegar for 30 minutes before baking to remove more starch.

Use pre-sliced cheese rather than block cheese for more uniform thickness and better melting when stuffing between the potato slices.

Let potatoes cool for 5 minutes before adding cheese to prevent it from melting too quickly and running off the potato.

Brush the seasoned oil mixture between the slices using a pastry brush or small spoon to ensure every surface gets flavored and crisped.

