

## Gruyere & Thyme Potato Stacks



Servings:

**12**

Prep Time:

**15 minutes**

Cook Time:

**45 minutes**

### Ingredients

- 5 **Yukon Potatoes**, sliced thin
- 1 ½ cups **Gruyere Cheese**, shredded
- 2/3 cup **Parmesan Cheese**, shredded
- 4 **Garlic Cloves**, minced
- 1 tbsp **Fresh Thyme**, chopped
- 1 tsp **Sea Salt**
- 4 tbsp **Unsalted Butter**, melted

### Method of Preparation

#### Step 1

Preheat oven to 400°F.

Mix gruyere, parmesan, thyme, garlic and salt together.

#### Step 2

Using a mandolin, thinly slice potatoes.

Coat potato slices with melted butter.

#### Step 3

In a greased muffin tin, layer 2-3 slices per tin.

#### Step 4

Sprinkle with 1 ½ tsp mixture. Repeat steps for 3 additional layers.

#### Step 5

Cover with foil and bake for 15 minutes.

Remove foil and continue to bake for 20-25 minutes or until golden brown. Remove from pan and serve warm.