

CRISPY BROCCOLI & CHEDDAR POTATO

INGREDIENTS

4 large russet potatoes

½ stick butter

¼ c olive oil

3 tbsp corn starch

2 c broccoli

juice from ½ lemon

10 oz cheddar cheese

sour cream

chives

salt and pepper

PREHEAT

Preheat oven to 400°.

DIRECTIONS

Peel potatoes and cut in 1" pieces.

In saucepan over medium heat add potatoes, salt, and cover with water.

Cook 15–17 minutes until fork-tender.

Drain potatoes add to bowl with butter and oil.

Sprinkle corn starch and lightly toss.

Pour onto lined backing sheet, smash, and bake 45–50 minutes until golden.

Steam broccoli with juice from ½ lemon approximately 15 minutes or until you can pierce stalk with fork.

Add broccoli over potatoes, sprinkle with cheese.

Return to oven, bake 15 minutes.

Garnish with sour cream and chives.