



## Cheesy Potato Fans

**Prep: 20 minutes**

**Bake/Broil: 1 hour 5 minutes • Serves: 8**

- Nonstick cooking spray
- 8 medium potatoes (about 8 ounces each)
- ½ cup olive oil
- 1½ teaspoons salt
- 1 teaspoon ground black pepper
- ½ cup unsalted butter (1 stick), softened
- ¼ cup plus 2 tablespoons minced garlic
- 1 cup shredded Gruyère cheese
- 1 cup shredded Parmesan cheese
- 2 teaspoons paprika
- ½ cup chopped chives

**1.** Preheat oven 350°F. Spray rimmed baking pan with nonstick cooking spray. Cut crosswise slices, about ¼- to ½-inch apart, into each potato, cutting only ¾ of the way through potatoes. Rinse potatoes under cold water.

**2.** Place potatoes, cut side up, on prepared pan; brush cut sides of potatoes with oil and sprinkle with salt and pepper. Bake potatoes 1 hour.

**3.** Preheat broiler. Evenly spread potatoes with butter, and sprinkle with garlic, cheeses and paprika; broil 5 minutes or until cheeses melt. Serve potatoes topped with chives.

*Approximate nutritional values per serving:*

*498 Calories, 31g Fat (14g Saturated), 52mg Cholesterol, 664mg Sodium, 42g Carbohydrates, 3g Fiber, 13g Protein*