**Intro:**

What are melting potatoes? As the name implies, melting potatoes have a creamy interior that melts in your mouth; on the outside, they have a crispy, flavorful crust! Cooking the potatoes first using a dry heat method will give you a rich golden-brown exterior. In the second cooking stage, the potatoes are allowed to soak up the flavor of the broth and butter, giving them that distinctive melt-in-your-mouth experience. These potatoes will elevate any meal with their rich buttery taste and texture!

**Chefs Tips:**

* We find that Yukon Gold or Golden Potatoes work best for this recipe, while Russet potatoes tend to fall apart. Another good choice is a Red Potato.
* In this recipe, we used thyme sprigs. Feel free to swap out the thyme with your favorite herb. Rosemary, sage, or marjoram are all suitable substitutions.
* Not a garlic fan? Try adding diced shallots or onions instead for a savory boost of flavor. You can also use vegetable or beef broth, maybe even a wine splash, to change things up!

**Melting Potatoes**

**Ingredients**

* 10 medium size Yukon Gold potatoes, peeled and cut into 2-inch cylinders
* 1 teaspoon salt
* ½ teaspoon ground pepper
* 2 tablespoons oil (any type that withstands high heat)
* 1 cup low-sodium vegetable broth or chicken broth
* 5 cloves garlic
* 4 sprigs of fresh thyme
* 6 Tablespoons of Challenge Unsalted Butter
* Flaky Sea salt (optional)

**Directions**

1. Preheat oven to 450 degrees. Season potatoes with salt and pepper.
2. Add oil to an oven-safe skillet and place over high heat. When the oil is hot, add potatoes to the pan.
3. Cook potatoes until the bottom is a deep golden brown, about 3-4 minutes. Flip potatoes over and brown the second side, about 3-4 minutes. Remove pan from heat.
4. Pour the chicken broth into the pan. Add garlic cloves, thyme sprigs, and butter to the pan. Place the pan into the preheated oven and cook for 15 minutes. Using a potholder, remove the pan from the oven, and flip the potatoes over. Place back into the oven and bake for an additional 15-20 minutes. Potatoes are done when you can very easily pierce with a sharp knife with no resistance.
5. Serve potatoes with the remaining reduced butter and broth mixture from the pan. If desired, sprinkle with flaky salt to garnish.

**Serves 5**