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Cheese & Herb Potato Fans Recipe

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It's downright fun to make and serve these potatoes—and they taste great, too. The fresh herbs, butter and cheeses are just what a good potato needs.—
Susan Curry, West Hills, California

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TOTAL TIME: Prep: 20 min. Bake: 55 min.

MAKES: 8 servings

Ingredients

8 medium potatoes

1/2 cup butter, melted

2 teaspoons salt

1/2 teaspoon pepper

2/3 cup shredded cheddar cheese

1/3 cup shredded Parmesan cheese

2 tablespoons each minced fresh chives, sage and thyme

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Directions

1. Preheat oven to 425°. With a sharp knife, cut each potato into 1/8-in. slices, leaving slices attached at the bottom; fan potatoes slightly and place in a greased 13x9-in. baking dish. In a small bowl, mix butter, salt and pepper; drizzle over potatoes.
 2. Bake, uncovered, 50-55 minutes or until potatoes are tender. In a small bowl, toss cheeses with herbs; sprinkle over potatoes. Bake about 5 minutes longer or until cheese is melted. **Yield:** 8 servings.
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(21)

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