



## **Ravensview Parmesan Potato Stacks**

### **2 Servings**

3-4 Small Russet Potatoes  
1/4 Cup Melted Butter  
1 Tbsp Ravensview Rosemary Garlic  
1/2 Cup Shredded Parmesan Cheese  
Cooking Spray

### **Preparation:**

Preheat oven to 350°. Spray your small soufflé dish with cooking spray and place on a sheet pan.

Wash and peel your potatoes. Then using a mandolin or knife, carefully slice your potatoes very thinly into a bowl.

Add the butter and gently toss to distribute evenly. Add the Ravensview Rosemary Garlic and 1/4 cup of cheese and gently toss again.

Layer the potatoes in soufflé dish ensuring that the cheese is uniform. Sprinkle a tiny bit of Ravensview Rosemary Garlic on top and bake for 30 minutes.

Remove from oven and sprinkle with the remaining cheese and place back in oven for another 10 minutes.

Remove and let sit for 5 minutes, then enjoy!