

Hasselback Potato Skillet Bake with Smoked Sea Salt and Crispy Lardons

Serves 2

I always seem to end up with surplus potatoes or bacon as they come in large packs. This simple but delicious dish is an exciting way to use up the excess – and it's usually even more yummy than the meal I bought the ingredients for in the first place!

Preparation time: 5 minutes

Cooking time: 1 hour

INGREDIENTS

8 potatoes (waxy varieties like Charlotte or Anya are best as they hold together well)
5 tablespoons melted butter or olive oil
4 teaspoons smoked paprika
2 tablespoons thyme
2 tablespoons rosemary
2 tablespoons parsley
2 teaspoons smoked sea salt
200g lardons



METHOD

Perfect for this is: Le Creuset Cast Iron 26cm Frying Pan

Preheat the oven to 210°C/ Gas Mark 6

1. Slice a thin layer off the length of a potato – this creates a base for hasselbacking them. Place the potato flat side down on a surface, then with a sharp knife slice three-quarters of the way through it, about ½ cm apart. Repeat with all the potatoes.
2. Finely chop all the herbs then place in a bowl with the oil and spices. Brush the potatoes with the herb mix, sprinkle them with smoked sea salt and nestle them in the skillet pan.
3. Bake the potatoes in the oven for 50 minutes then top with lardons and then bake again for additional 10 minutes.

Cook's Notes

- I love to eat this with steamed broccoli or a fresh green salad spritzed with lemon.