Herb Crusted Hasselback Potatoes

Gather thyme, sage, parsley, lemon balm and mint from the Loring Schoolyard Garden. Pick up locally grown potatoes from your neighborhood farmers market for crispy outside and tender inside baked potatoes.

KIDS COOK FAVORITE

INGREDIENTS

- 1 cup mixed fresh herbs, leaves removed from stems and finely chopped
- 1/2 cup finely chopped red onion
- 2 cloves garlic, finely chopped
- 1 tsp coarse salt
- 1/2 tsp coarse ground black pepper
- 12 to 16 red or Yukon Gold potatoes, about 3 inches each
- 1 tbsp olive oil

SERVES 4 TO 6

A favorite with Loring 2nd grade students.

DIRECTIONS

1. Preheat the oven to 400°F.
2. In a small bowl, stir together the herbs, onion, garlic, salt and pepper. Let stand briefly so the flavors can blend.
3. Thinly slice each potato, leaving the bottom edge joined so it opens into a fan shape.
4. Gently pull the slices apart and tuck the herb mixture between the slices.
5. Place on a baking pan and drizzle with olive oil.
6. Bake for 30 to 35 minutes, or until the edges are crispy and the potatoes are tender.

Oven Roasted Corn on the Cob

This recipe combines corn on the cob with fresh Italian parsley, oregano, thyme and/or basil, plus tomatoes and onions.

INGREDIENTS

- 8 ears corn on the cob, husked
- 4 sprigs each Italian parsley, oregano, thyme and/or basil
- 1 tbsp olive oil
- 1/2 tsp coarse ground salt
- 1/2 tsp coarse ground pepper
- 2 cloves garlic, chopped
- 2 medium ripe tomatoes, cut into pieces
- 1 medium onion or 4 green onions, chopped

SERVES 4

DIRECTIONS

1. Preheat the oven to 400°F.
2. Remove the herb leaves from the stems. Tear, coarsely chop or cut the leaves with scissors.
3. Stir together the olive oil, salt, pepper and garlic.
4. Place the corn in a 13 x 9 inch baking pan. Sprinkle with the herbs, then pour the olive oil mixture over the corn.
5. Sprinkle the tomatoes and chopped onion over the corn.
6. Cover with aluminum foil and bake for 30 minutes. Uncover and continue roasting until the corn is tender.