

Biscuits



Ingredients

- Potatoes (3 large)
- 4 TBL EVOO
- 1 tsp each thyme and rosemary
- S and P to taste
- 2 cups Shredded Cheddar
- 4 slices bacon
- ½ cup sour cream (or Greek yogurt)
- 4 minced green onions
- **any other topping ex: Salsa

Utensils

- Knife or mandolin
- Measuring spoons
- Baking sheet
- Cooking spray or parchment
- Foil
- Cast iron skillet or metal baking pan



Recipe Instructions

Step 1: Cut and prep

Pre-heat oven to 375 degrees

Cut clean and dried potatoes into ¼ in pieces with a knife or mandolin if available.

Place in bowl and pour in oil and rosemary, thyme, s and p. Mix and side.

Step 2: cook bacon

While cutting potatoes, cook your bacon for about 20 minutes in oven. Use foil or parchment for easy clean up.

Pull and put aside

Increase temp of oven to 450 degrees.

Step 3: Cook potatoes

Place potato slices on baking sheet with parchment or cooking spray. Once oven is to temp, cook for 20 minutes, flip and cook another 15-20 min.

Leave oven on.

Step 4: Adding the rest

Once potatoes are cooked, place in cast iron skillet or metal shallow baking pan.

Chop bacon

Sprinkle potatoes with cheese and bacon, add to the oven for another 5 minutes.

Step 5: Toppings

Turn off the oven.

Top melted cheese with sour cream and chives.

Serve any other topping on the side (ex: salsa)

Step 6: Enjoy!

You can serve and enjoy this with any toppings, we did more traditional here!

Enjoy!!



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Kitchen Safety Tips:

- Make sure to use an oven mitt when handling pans in the oven.
- Use a cutting glove with cutting potatoes