



Hasselback Potatoes with Horseradish & Roasted Red Peppers

Prep: 35 minutes

Bake: 40 minutes • Serves: 8

- Nonstick cooking spray
- 8 medium russet potatoes (about 4 pounds)
- 6 tablespoons butter, melted
- 1 teaspoon salt
- 1 teaspoon McCormick® ground black pepper
- ½ cup refrigerated prepared horseradish
- ¼ cup ground mustard
- 1 tablespoon fresh lemon juice
- ½ cup drained chopped roasted red peppers
- ½ teaspoon smoked paprika
- ¼ cup chopped chives

1. Preheat oven 450°. Spray rimmed baking pan with cooking spray. Cut about ¼-inch off both sides of each potato; leaving about ¼-inch intact on bottoms of potatoes, cut potatoes crosswise into ¼-inch-thick slices. In 2 batches, gently separating slices, carefully rinse potatoes under cold water; drain and place upside down in 2-quart microwave-safe dish. Cook potatoes in microwave oven on high 8 minutes or until slightly soft, turning potatoes cut side up after 4 minutes.

2. Place potatoes, cut side up, on prepared pan; brush all sides of potatoes with butter and sprinkle with salt and pepper. Bake potatoes 15 minutes.

3. In small bowl, whisk horseradish, mustard and lemon juice; fold in red peppers. Spread horseradish mixture over potatoes and in between slices; sprinkle with paprika. Bake 25 minutes or until potatoes are tender, lightly browned and crisp. Brush potatoes with any remaining butter in pan; serve potatoes topped with chives.

Approximate nutritional values per serving:

*279 Calories, 9g Fat (5g Saturated), 0mg Cholesterol,
694mg Sodium, 41g Carbohydrates, 4g Fiber, 3g Sugars, 5g Protein*

Chef Tip

Potatoes can be prepared through step 2, cooled, wrapped in plastic wrap and refrigerated up to 1 day in advance. To finish preparing, let potatoes stand at room temperature 15 minutes and continue with step 3.