

We all know that the absolute best thing you can do with a potato is to eat it freshly boiled with a generous dollop of salted butter on top. But baked potatoes are especially good with cheese. And herbs. And . . . Oh, why not throw it all in at the same time!

Herb and Cheese Baked New Potatoes

4 portions ♦ 45 minutes

- 1 ¾ pounds new potatoes or small red potatoes, cut in half
- ½ teaspoon salt
- 1 ¼ ounces (about ½ cup) grated aged Swiss, cheddar, or Gouda cheese
- 2 tablespoons room temperature butter
- SCANT ½ cup chopped fresh oregano
- ½ teaspoon salt
- Black pepper

Preheat the oven to 425°F. Place the potatoes, skin side down, in a small baking dish. Sprinkle salt over them and roast the potatoes in the middle of the oven for 30–35 minutes or until they are almost totally soft.

Meantime, stir together the cheese, butter, oregano, salt, and pepper for the topping. Remove the baking dish from the oven and top each potato with the mixture.

Preheat the broiler and broil the potatoes for about 10 minutes or until the potatoes are soft and the topping has browned.

