

Brie Stuffed Crispy Baby Potatoes

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Ingredients

- 1 1/2 pounds mixed baby potatoes
- 1 tablespoon extra virgin olive oil
- kosher salt and pepper
- 3 tablespoons butter, melted
- 2 cloves garlic, grated
- 2 tablespoons chopped fresh thyme
- 8 ounces brie, cut into small wedges
- 1/2 teaspoons white truffle oil
- 8 pan-fried sage leaves
- crushed pink peppercorn

Process

Preheat the oven to 400 degrees F.

On a large baking sheet, toss together the potatoes, olive oil and a pinch each of salt and pepper. Transfer to the oven and roast 20 minutes or until the potatoes are fork tender. Using a potato masher or a fork, gently press down on the potatoes, smashing them to about 1/4 inch thickness.

Mix together the butter, garlic, and thyme. Drizzle the butter over the potatoes and return the potatoes to the oven and roast another 20-25 minutes or until golden and crisp. During the last 5 minutes of cooking, add a thin slice of brie to each potato and roast until melted.

Arrange the warm potatoes on a serving plate and drizzle with truffle oil. Top with sage and peppercorns. Enjoy!

Nutrition

Servings:

Calories:

Fat:

Carbs:

Protein: