

# Brie Stuffed Crispy Baby Potatoes

#cooking/recipe

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#cooking/side dish#

#cooking/vegetarian

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## Brie Stuffed Crispy Baby Potatoes

### 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: