

Fondant Potatoes

Fondant potatoes (aka melting potatoes) begin with browning then are braised in broth to give them a super creamy, smooth interior.

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Prep Time: 10 mins

Cook Time: 14 mins

Roast Time: 25 mins

Total Time: 45 mins

Ingredients

4 medium yukon gold potatoes (about 5-inches long each)

3/4 teaspoon kosher salt

1/4 teaspoon ground black pepper

2 tablespoons olive oil

6 tablespoons butter

3 tsp fresh thyme

3 tsp fresh rosemary

2 cloves garlic, thinly sliced

1 cup reduced sodium chicken or vegetable broth

Directions

Step 1

Preheat oven to 425°F. Peel potatoes; cut a thin slice off each end to make flat surfaces on the ends. Cut potatoes crosswise into four 1¼-inch slices. Place potatoes in a medium bowl; cover potatoes with cold water. Let stand 5 minutes. Meanwhile, heat a large cast iron or heavy oven-safe skillet over medium 5 minutes. Drain potatoes; pat dry well with paper towels. Sprinkle potatoes with salt and pepper.

Step 2

Add the oil and 2 Tbsp. of the butter to preheated skillet; swirl skillet to coat bottom. Add potato slices in a single layer and cook until bottoms are golden brown, 7 to 10 minutes. Turn potatoes; cook until bottoms are golden brown, 7 to 10 minutes more.

Step 3

Add remaining 4 Tbsp. butter around potatoes. Add thyme and rosemary sprigs and garlic to skillet. Carefully pour ½ cup of the broth over and around potatoes.

Step 4

Place skillet in oven. Roast, uncovered, 15 minutes. Remove skillet from oven. Carefully tilt and spoon

liquid from skillet over potatoes. Turn potatoes. Add remaining broth to skillet. Roast, uncovered, until potatoes are tender when pierced with a paring knife, about 10 minutes more.

Step 5

Transfer potatoes to a serving platter. Discard herb sprigs. Spoon liquid from skillet over potatoes. Sprinkle with additional kosher salt and fresh thyme and/or rosemary.

Nutrition Facts

Per serving: 421 calories; total fat 24.5g; saturated fat 12g; cholesterol 47mg; sodium 626mg; total carbohydrate 46.9g; dietary fiber 5g; total sugars 2.8g; protein 6.1g; vitamin d 0mcg; vitamin c 22.3mg; calcium 47.6mg; iron 2.6mg; potassium 1188.3mg; fatty acids, total trans 0.7g; vitamin d Oiu ; alanine 0.2g; arginine 0.3g; ash 4.6g; aspartic acid 1.3g; caffeine 0mg; carotene, alpha 0mcg; choline, total 37mg; copper, cu 0.3mg; cystine 0.1g; energy 1763.9kj; fluoride, f 0.7mcg; folate, total 62.1mcg; glutamic acid 1g; glycine 0.2g; histidine 0.1g; isoleucine 0.2g; leucine 0.3g; lysine 0.3g; methionine 0.1g; magnesium, mg 63.6mg; manganese, mn 0.5mg; niacin 3.2mg; phosphorus, p 162.5mg; pantothenic acid 0.9mg; phenylalanine 0.2g; phytosterols 15.3mg; proline 0.2g; retinol 142.9mcg; selenium, se 1.5mcg; serine 0.2g; starch 37.3g; theobromine 0mg; threonine 0.2g; vitamin e (alpha-tocopherol) 1.6mg; tryptophan 0.1g; tyrosine 0.1g; valine 0.3g; vitamin a, iu 599.6iu; vitamin a, rae 150mcg; vitamin b-12 0mcg; vitamin b-6 0.7mg; vitamin k (phylloquinone) 10.1mcg; water 227.9g; zinc, zn 0.9mg