

Potato “Cups”

3-4 garlic cloves, minced
3 green onions, minced
1 3/4 cups heavy cream
1 cup parmesan cheese, shredded
Salt, pepper to taste
2 large baking potatoes



- ✚ Preheat oven to 400°F and spray muffin tin pan
- ✚ Combine all ingredients (except for potatoes) together, stir and set aside
- ✚ Peel the potatoes and slice into 1/8" thick rounds. Stack the potato slices into a muffin tin half way full, spoon some of the cream mixture on top, stack more slices to the top of a muffin tin and spread the rest of the cream mixture on top
- ✚ Cover the muffin pan with foil and bake for 35 minutes. Remove the foil and bake another 15 minutes or until potatoes are tender
- ✚ Enjoy!!!

