



Hasselback Baked Potato with Plant-based Lemon Rosemary Aioli



Preheat oven to 450°

Ingredients:

- 1 c GreenOasis™ Plant-based Mayo
- 1 1/2 tbsp granulated garlic
- 3 tsp lemon zest, reserve 1 tsp for garnish
- 1 tsp fresh rosemary, finely chopped
- 1 tbsp. salt and black pepper to taste
- 2 med russet potatoes, washed
- 2 sprigs fresh rosemary



Directions:

1. Whisk together GreenOasis™ Mayo, garlic, 2 tsp lemon zest, chopped rosemary. Add salt and pepper to taste. Refrigerate until ready to use.
2. Cut a thin slice off the bottom of the potato so it sits level. Place potato cut side down on a cutting board. Cut thin vertical slices from end to end. Be careful not to cut completely through the potato.
Tip: use 2 wooden spoons or chopsticks on either side to prevent you from slicing all the way through.
3. Place potatoes on a cookie sheet and brush with aioli to cover. Bake for 20 mins. Remove from oven.
4. Gently separate slices with a knife, reapply aioli over potato and in between cuts. Return to oven for 20 mins. Repeat this step one time.
5. Remove the potatoes from the oven when the skin is nice and crispy.

Serving suggestion: Garnish with Rosemary sprig, a drizzle of aioli and remaining lemon zest.