Herb Potato Stacks

¼ cup unsalted butter, melted

1 tablespoon fresh rosemary, finely chopped

1 tablespoon fresh thyme leaves

1 clove garlic, minced

¾ teaspoon kosher salt

4 small white or Yukon gold potatoes

¼ cup shredded Parmesan cheese

​Slice potatoes as thin as possible in food processor or using a mandolin.

Melt butter and add fresh herbs, garlic and salt.

Brush muffin tin with butter mixture.

Layer potatoes in muffin cups, brushing with butter mixture between each layer.

Fill to the top of cups.

Sprinkle parmesan over each potato stack.

Bake 40 minutes at 375.

Remove from pan and serve.