

Layered potato, prosciutto and cheese slices

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If you love crispy, cheesy, and savory bites, these crispy layered potato, prosciutto, and cheese slices are about to become your new favorite dish. Perfect as an appetizer, side dish or even a light lunch, this easy -to-make recipe layers thinly sliced potatoes with salty prosciutto and gooey melted cheese for a mouthwatering combination of flavors and textures.

The contrast of crispy edges and tender layers makes every bite irresistible. As the cheese melts and mingles with the savory prosciutto, it creates delicious give-me more flavors.

Why You'll love this layered potato prosciutto and cheese slices recipe

Crispy and delicious: the potatoes turn golden and crispy, while the cheese melts into every layer

Savory and satisfying: Prosciutto adds the perfect touch of salty goodness,

Easy to make: Just a handful of simple ingredients create an impressive dish.

Versatile: You can serve as an appetizer, side dish, or even a light main course.

Customizable: You can swap out the cheese to fit your taste or

what you have on hand. If you don't care for prosciutto use sliced ham or even turkey.

This crispy layered potato, prosciutto, and cheese slices recipe is an easy way to elevate your next meal with rich flavors and a crispy, cheesy texture. Try it and let me know how you enjoyed it!!!!

Ingredients

- 4 medium Yukon gold or russet potatoes thinly sliced
- 6 thin prosciutto slices
- 12 slices Swiss cheese
- 2 Tbsp. olive oil
- 1 tbsp. Italian seasoning

Instructions

1. Preheat your oven to 400 degrees. Grease a 9 inch baking tray with olive oil or butter.
2. Clean and peel the potatoes. Use a mandolin or slice the potatoes thin.
3. Arrange on the prepared baking sheet. Drizzle with the olive oil, sprinkle with the Italian herbs and prebake in the preheated oven for 10-15 minutes or until the potatoes are beginning to brown.
4. Carefully remove from the oven. Top the precooked potatoes first with prosciutto then with the Swiss cheese. Return to the oven and bake an additional 10-15 minutes, or until the cheese is melted. ENJOY!!!!