

## **Mushroom and Rosemary Potato Torta**

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8 oz. mushrooms, quartered

6 T olive oil, divided

¼ t dried thyme

4 medium potatoes, peeled and grated

2 cloves garlic, minced

1 t dried rosemary

4 scallions, diced

½ C shredded Monterey Jack cheese

¼ C chopped parsley

Salt & pepper to taste

Preheat 2T olive oil in a 10" nonstick sauté pan over medium high heat. Add mushroom and dried thyme. Sauté 6-8 minutes, stirring occasionally, until mushrooms are browned. Add salt & pepper (to taste) only after the mushrooms are finished. Remove from pan and reserve.

While mushrooms are sautéing, place grated potatoes into a tea towel and squeeze all excess water out of potatoes. Transfer potatoes to a mixing bowl and add remaining olive oil, garlic, rosemary, scallions, salt and pepper to taste. Mix to combine.

Add potatoes to the same sauté pan after mushrooms are complete. Press lightly down on potatoes to create a uniform thickness. Sauté 6-8 minutes on the first side, until potatoes are browned on bottom. Flip the potatoes (in a single disc).

Once the potatoes are cooking on the second side, sprinkle shredded cheese over the top. Add mushrooms and spread evenly across the top. Sauté potatoes 6-8 minutes on second side, until nicely browned on bottom.

Remove from pan onto cutting board. Sprinkle top with chopped parsley. Let sit 5 minutes before cutting.

Serves 4

