Ingredients:

1. 2 medium potatoes
2. 2 Tbsp butter
3. 1/2 tsp dried oregano
4. 1/2 tsp dried parsley
5. 1/2 tsp garlic powder
6. 1/2 tsp onion powder
7. 1/4 tsp salt
8. 1/8 tsp pepper
9. 2 Tbsp grated parmesan cheese
10. 2 scallions (green onion) - optional
11. 1/3 cup cheddar cheese

Directions:

1. Scrub potatoes. Cut potatoes into 1/4 inch thick slices (or thinly slice for variation.)
2. Measure all spices and parmesan cheese in bowl and mix thoroughly.
3. Melt butter in 2 cup liquid measuring cup in microwave for 30 seconds (cover with a paper towel to prevent splatter).
4. Arrange a layer of potato slices, putting the smaller slices in the center.
5. Using a pastry brush, evenly coat the potatoes with butter. Sprinkle ½ the spices and parmesan mixture evenly over the potatoes.
6. Arrange the second layer on top staggering the potatoes, and repeat step 5.
7. Cut green onion on a bias cut and sprinkle over potatoes.
8. Cover completely with an inverted plate – do not vent.
9. Cook on 100% power (high) for 7 to 10 minutes. (8 minutes in school microwave.)
10. Test a few potatoes for doneness with a fork – the fork should easily go into the potato.
11. Sprinkle with cheddar cheese.
12. Cook, UNCOVERED, for 60 seconds or until cheese is melted.

\*Serve warm\*