

Individual Delmonico Dinner Stacks

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Ingredients (per person):

1 – 2 new potatoes (depending on size)

salt and pepper

2 TBSP melted butter

½ cup shredded cheddar, divided

1 slice bacon, cooked and crumbled

½ cup cooked chicken, turkey or ham (can be a breaded chicken if desired)

½ cup cooked broccoli

4 tsp olive oil

1 TBSP fresh lemon juice

1/2 tsp Dijon mustard

¼ tsp dried tarragon

Directions:

*Grease a cookie sheet well. Be sure to use a cookie sheet with a rim. Preheat oven to 375 degrees.

*Slice the new potatoes into approximately ¼ inch rounds. Toss with melted butter. Arrange on the cookie sheet (should be able to get about 3 stacks to a sheet) by forming about a 6 inch circle with overlapping potato slices and filling in the center with the rest of the slices. Try not to leave any of the cookie sheet within that circle showing. Sprinkle with salt and pepper

*Bake the potato slices for 30 minutes.

*Remove the cookie sheet from the oven. Top the potato rounds with half of the cheddar, then bacon, then chicken, broccoli, and the rest of the cheddar. Return to oven for 15 to 20 minutes or until all the components are hot.

*While the stacks cook, whisk the olive oil, lemon juice, mustard and tarragon together.

*Serve with the lemon sauce drizzled over the stacks.