

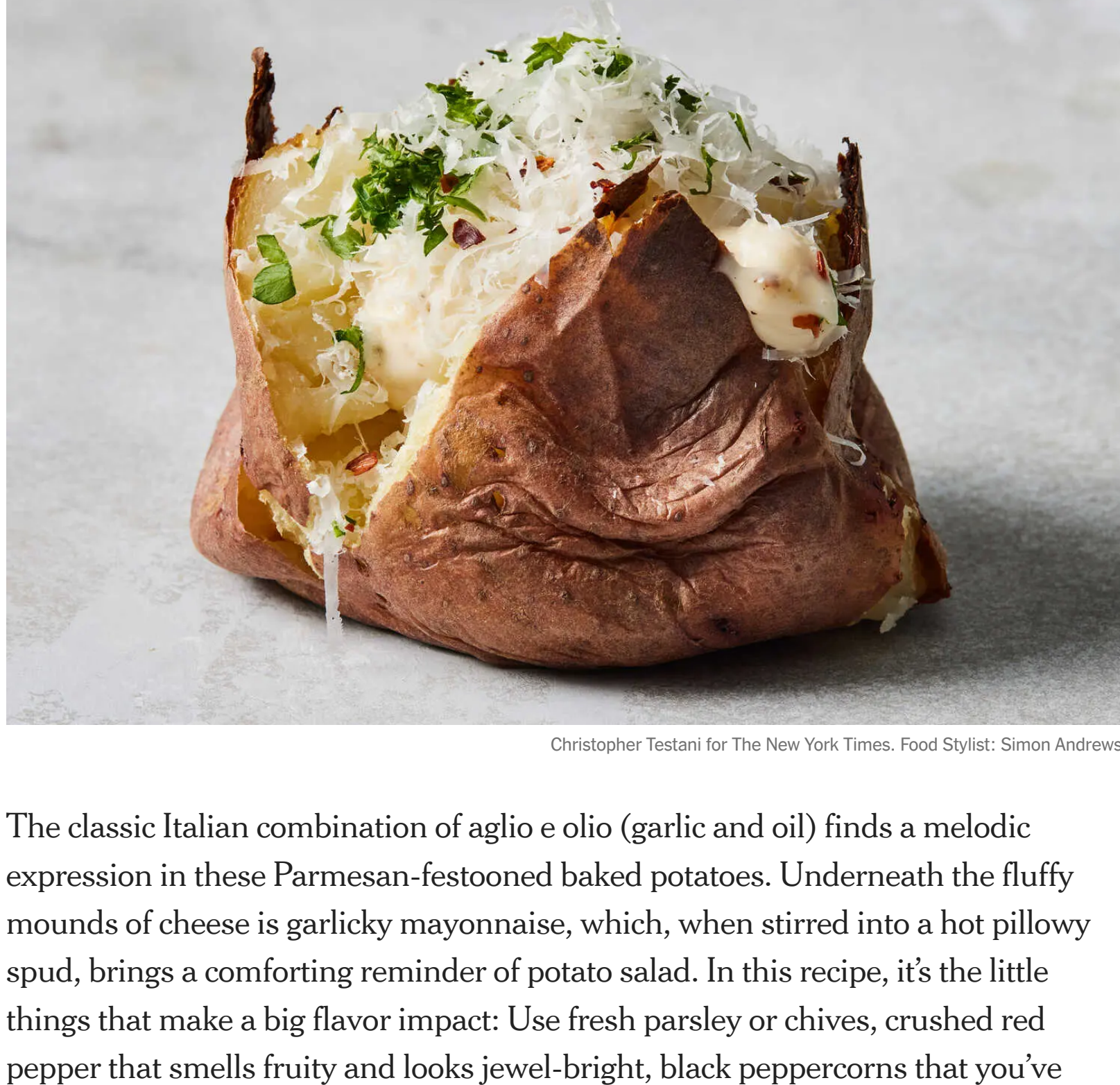
Aglio e Olio Baked Potatoes

By **Eric Kim**
Updated Dec. 17, 2024

Total Time 1 hour 10 minutes
Prep Time 10 minutes
Cook Time 1 hour
Rating 5 ★★★★★ (327)
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Give
- Yield:** 8 servings
- 8 small to medium red or gold potatoes, scrubbed (about 3 pounds)
- ½ cup mayonnaise
- 1 large or 2 small garlic cloves, finely grated
- Kosher salt and black pepper
- Crushed red pepper
- Extra-virgin olive oil (see Tip)
- 1 (1-ounce) chunk Parmesan or Pecorino Romano
- 1 tablespoon finely chopped parsley or chives
- Flaky sea salt, for topping (optional)
- Add ingredients to Grocery List



Christopher Testani for The New York Times. Food Stylist: Simon Andrews.

The classic Italian combination of aglio e olio (garlic and oil) finds a melodic expression in these Parmesan-festooned baked potatoes. Undereath the fluffy mounds of cheese is garlicky mayonnaise, which, when stirred into a hot pillowy spud, brings a comforting reminder of potato salad. In this recipe, it's the little things that make a big flavor impact: Use fresh parsley or chives, crushed red pepper that smells fruity and looks jewel-bright, black peppercorns that you've toasted and cracked yourself (if you have the patience) and a flavorful extra-virgin olive oil that's bold, bright or peppery. As in the simple but impactful pasta dish aglio e olio, these baked potatoes pack the biggest punch when each piece plays its part.

Featured in: [This Is the Secret to the Perfect Baked Potato](#)

INGREDIENTS

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Eric Kim 1 year ago
Hi Bobot, the red potato in the photo would like to thank you for calling it a russet. Red potatoes can be fluffy too if you use this method! Try it! Eric
[Is this helpful?](#) 160

Sarah in Atlanta 1 year ago
These were tasty. I'd never thought to use aioli this way, but, as my husband and I agreed as we shoveled it down, we love French fries with aioli, so why not a baked potato? My spuds needed just over an hour at 425.
[Is this helpful?](#) 93

Sarah in Atlanta 1 year ago
Also: If you decide to microwave the potatoes first, a good rule of thumb is to microwave them for 5 to 6 minutes on high power, and then bake for 25 to 30 minutes at 425. Be sure to pierce the potatoes' skin before microwaving.
[Is this helpful?](#) 93

Zee 1 year ago
A time- and energy-efficient alternative. That's what I do, sacrilege or not.
[Is this helpful?](#) 66

Madeline 1 year ago
Thank you, Eric Kim, for answering Bobot's question. There are always questions within the comments, and many times I've searched for an answer and can't find any, and those that I do see are from other commenters. Thank you, for your response, as well as your work and creativity!
[Is this helpful?](#) 63

Dave 1 year ago
Wondering if one couldn't cut the baking time in half by pre microwaving the potatoes, or is that sacrilege?
[Is this helpful?](#) 51

mosaic 1 year ago
@Dave. Microwaving produces a wetter, denser texture. I keep a bunch of nails roughly the length of an average potato in my kitchen and insert them into potatoes before putting them into the oven (conventional, never microwave) which reduces baking time by about 1/3.
[Is this helpful?](#) 48

Caitlin 11 months ago
Am I the only one who sees a puppy's face leaning out of the corner of the potato in the photo? Makes me double take every time.
[Is this helpful?](#) 44

Bobot 1 year ago
Why do you call for red or gold potatoes when the photo is clearly of a Russet?? Those are waxy, not starchy & fluffy.
[Is this helpful?](#) 39

Patrick in HTX 1 year ago
I always microwave potatoes about 1 or 2 minutes, depending on suze, before placing into oven. Cuts way down on baking time. Still get crispy skins
[Is this helpful?](#) 29

Richard X 1 year ago
You could always eat two.
[Is this helpful?](#) 25

Ivy 1 year ago
I haven't been able to eat cheese for a long time and I still miss it! A homemade vegan parmesan substitute made from raw cashews, nutritional yeast, garlic powder, and salt is good in many situations (lots of recipes online for that). Commercially made faux cheese has come a long way too. Violife makes a "parmesan" that tastes, grates, and softens much like the real thing.
[Is this helpful?](#) 18

Alison H 1 year ago
So yummy! Followed the recipe exactly, and the results are delicious. Simple and good.
[Is this helpful?](#) 17

BBS 11 months ago
@Aaron Having had a potato explode in the oven in the past, I respectfully disagree with you on not needing to pierce the potatoes with a fork.
[Is this helpful?](#) 17

Hart 11 months ago
Never commented on an NYT recipe before. Have to say how good this potato is. Made it to the recipe and (shocker) could not believe how light and decadent this was. Fluffy potato, buttery from the oil and mayo inside, and then these cloud like curls of Parmesan. Thank you Eric!
[Is this helpful?](#) 13

Reni 11 months ago
Wow. Wasn't expecting this to be a flavor bomb, but it sure was.
[Is this helpful?](#) 12

Heather BB 1 year ago
These were super tasty! I was actually surprised by how light and fluffy the red potatoes became.
[Is this helpful?](#) 11

David deVere 1 year ago
The picture accompanying this recipe appears to be a Russet potato. Russets are the "go to" baker. Red potatoes have such a thin skin. It is hard to see them working out, same with Yukon Golds.
[Is this helpful?](#) 9

These potatoes stole the show! 11 months ago
Had to go with russets, but the aioli, olive oil, and parm transformed the plain brown bag of potato into a red carpet worthy star! All my guests raved, and I'll be making my own aioli from now on. Thank you!
[Is this helpful?](#) 9

Becky 1 year ago
Having become dairy-intolerant and still loving a good baker, I'm going to give this a try without the parm. I miss cheese and butter, but this might be the ticket.
[Is this helpful?](#) 7

Richard X 1 year ago
If you prefer butter, use butter. But don't expect it to taste like mayonnaise.
[Is this helpful?](#) 7

MJF 1 year ago
Pasta aglio olio is blah without anchovies. Where are the anchovies for this recipe?
[Is this helpful?](#) 6

Marisel C 11 months ago
I made it with Rossetti potatoes and it turned out good
[Is this helpful?](#) 6

Gale S 11 months ago
This was beyond delicious. The simple garlic mayonnaise really perked up the potato.
[Is this helpful?](#) 6

Rebecca Uhl 10 months ago
@Aaron
I, too, have had a potato explode in the oven. It was quite the battle to clean up. Even one poke with a fork or knife saves this from happening.
[Is this helpful?](#) 6

Anne 8 months ago
@Caitlin
I just laughed so hard! I love reading The NYT Cooking comments! And yes, I definitely see a face, but I think it's a gremlin😂
[Is this helpful?](#) 6

Julie Z 11 months ago
These potatoes were really delicious and super easy to make. I will definitely make them again.
[Is this helpful?](#) 5

giora1h 11 months ago
@Ivy
Most aged cheeses have little or no lactose. During aging, the lactose is converted to lactic acid. Check the label, and if it shows 0 g of sugar, it has no lactose since lactose is a sugar.
[Is this helpful?](#) 5

Lisa 11 months ago
@Caitlin, after you mentioned it, yes!
[Is this helpful?](#) 4

Thom 1 week ago
Roll your spuds! Trust me - they fluff up in the jackets! Once baked, don't cut them right away, but roll them between your hands when they are still piping hot (using mitts if you don't work in a foundry). This lightly mashes them and steams them a bit so they come out pillowy soft. I cut them in half at the equator and scoop out the jacket, dressing the mound of perfect flesh and each skin to my heart's desire. Butter, sour cream, chives or green onions, salt and pepper is all a spud needs :)
[Is this helpful?](#) 4

Lisa 1 year ago
I don't like mayonnaise, but love the flavor of aglio e olio. Could butter be a good substitute for the mayo element here?
[Is this helpful?](#) 2

Aaron 11 months ago
There is no need to pierce potatoes with a fork prior to baking... And I'd recommend russets here, if only because it can be hard to find a red potato large enough to be worthy of the recipe. Otherwise reds make great baking potatoes.
[Is this helpful?](#) 2

nicolas 11 months ago
Wow- this was a home run. Made exactly as written
[Is this helpful?](#) 2

Wendy 11 months ago
@Lisa

I see the puppy!
[Is this helpful?](#) 2

Richard X 11 months ago
Of course it's OK. You should monitor ("taste as you go") for saltiness, as each type of salt is different.
[Is this helpful?](#) 2

Richard X 11 months ago
Not everyone likes anchovies. I would not eat pasta aglio olio if it contained anchovies. I made this recipe without anchovies and it was not "blah."
[Is this helpful?](#) 2

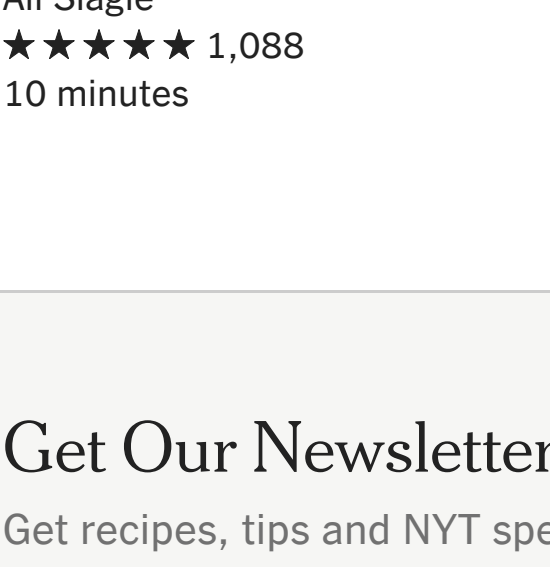
JD-SoCal 10 months ago
Given some love like this recipe does allows the humble potato to shine. One small addition I make is to rub EVO on the skins before baking. It makes them crispier and even more flavorful.
[Is this helpful?](#) 2

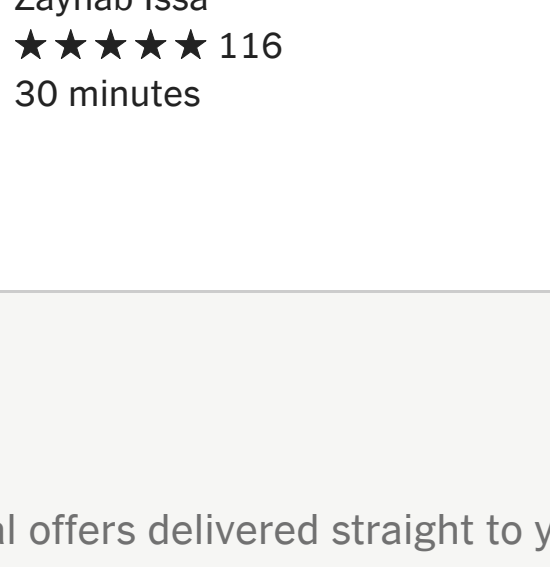
KateMullet 1 week ago
@David deVere not true - Erik Kim responded personally to a similarly skeptical post on this thread.
[Is this helpful?](#) 2

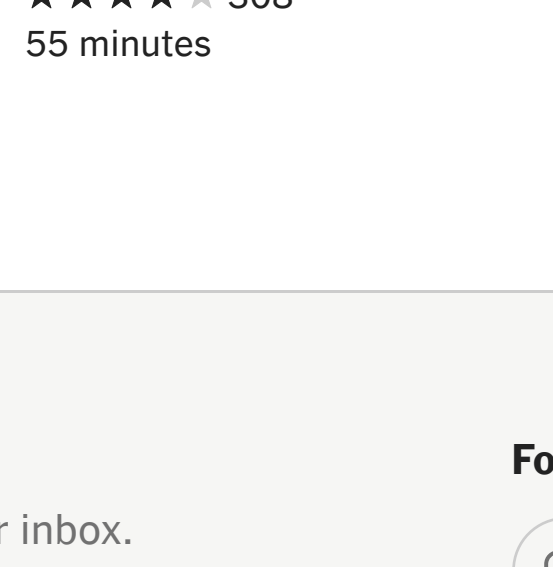
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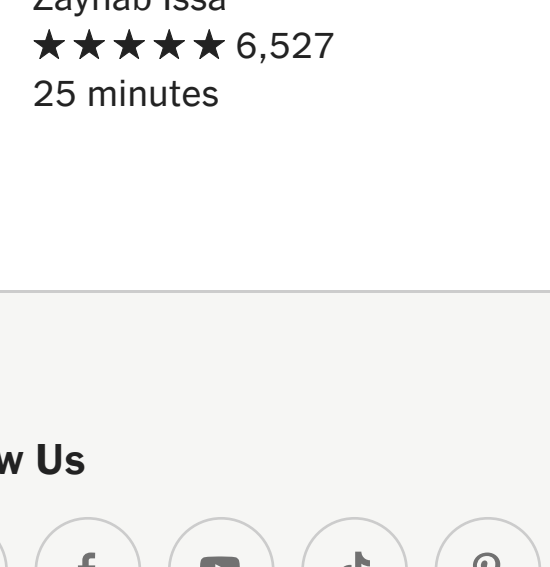
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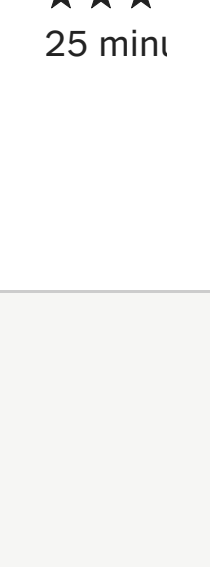
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