Preheat oven to 425 degrees.

Place clean potato (with skin) between 2 chopsticks and slice the potato down to the chopsticks in thin slices, leaving about 1/4 inch of potato in tact at bottom.

Put potatoes on baking sheet and drizzle about 1 tbsp oil on each potato and sprinkle with salt and pepper.

Roast for 50-60 minutes and then top with parsley and serve.

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