

Crispy Smashed Potatoes



Ingredients

- 1 ½ pounds small gold potatoes
- 2 teaspoons sea salt
- 2 tablespoons extra virgin olive oil
- 1 teaspoon garlic powder
- Freshly ground salt and pepper, to taste
- Fresh rosemary, parsley or cilantro to garnish

Directions

1. Preheat the oven to 450°F.
2. Add the potatoes and 1 teaspoon of salt to a large pot of water and bring to a boil. Cook the potatoes until just fork-tender, about 15-20 minutes, then drain, allow them to cool for 5 minutes and place the potatoes onto a large sheet pan.
3. Use the back of a measuring cup, large mug or another sheet pan to smash the potatoes until they're about 1/3 inch thick and flat on two sides.
4. In a small bowl, mix together the olive oil and garlic powder and brush both sides of the potatoes with oil. Sprinkle the potatoes with salt and pepper. Bake in the oven for 40-45 minutes, flipping halfway through, until the potatoes are nice and golden and crispy to your liking.
5. Garnish the potatoes with rosemary sprigs on the side of the platter or chopped parsley/cilantro.