

Garlic-Rosemary Smashed Potatoes



Ingredients

- 1 pound baby potatoes, halved
- 2 tablespoons extra-virgin olive oil, divided
- 3 cloves garlic, minced
- 1 teaspoon chopped fresh rosemary
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ teaspoon ground pepper

Instructions

1. Preheat oven to 425 degrees F. Place a large rimmed baking sheet in the oven to preheat.
2. Bring 1 inch of water to a boil in a large saucepan fitted with a steamer basket. Add potatoes, cover and steam until just tender, 12 to 14 minutes.
3. Meanwhile, combine 1 1/2 tablespoons oil, garlic, rosemary, salt and pepper in a small bowl.
4. Brush the hot baking sheet with the remaining 1/2 tablespoon oil. Place the steamed potatoes on the pan, skin-side up, and smash with the bottom of a jar or smooth side of a meat mallet. Drizzle with the garlic oil. Roast until browned on the bottom, about 15 minutes.