



# Crispy Smashed Potatoes

*serves 4*

- 1 1/2 pounds baby potatoes
- 1/4 cup olive oil, plus more as needed
- Sea salt

Preheat the oven to 450°F. Line a baking sheet with parchment paper.

Place potatoes in a large pot, ideally in a single layer. Add water to cover by 3 inches and salt generously. Bring to a boil over high heat, then lower to a brisk simmer and cook until potatoes are fork-tender, about 20 minutes.

Drain potatoes well in a colander and set aside to rest/dry until cool. Spread potatoes in a single layer on the lined baking sheet. With the bottom of a drinking glass or the flat side of a large spoon, gently smash the potatoes to flatten, making sure they don't break apart completely.

Drizzle each potato with olive oil, lifting to coat on all sides and sprinkle generously with salt.

Roast until golden and crisp, about 30-40 minutes.

Serve as is, sprinkled with chopped fresh herbs or accompanied by the condiment of your choice.