



Smashed Potatoes

Ingredients:

2 lbs small red, yellow or purple potatoes
3 tablespoons extra virgin olive oil
1/4 teaspoon garlic powder
1/4 teaspoon onion powder
sea salt to taste
freshly ground black pepper, to taste
2 tablespoons chopped fresh parsley, chives and/or green onion

Directions:

Place potatoes in a pot of cold water, bring to boil, add sea salt and simmer until just fork tender, about 20 minutes. Drain and cool for 5 minutes.

Preheat oven to 425°

Place drained potatoes on parchment lined baking sheet and gently smash with bottom of a glass. (flatten potato, don't completely smash)

Drizzle olive oil over each potato and sprinkle with sea salt, pepper, garlic and onion powder.

Bake until potatoes are crispy, about 15 minutes.

Can also broil until crispy. Be careful not to burn.

Sprinkle with sea salt and fresh herbs

Topping Suggestions:

Grated Parmesan or crumbled feta or goat cheese

Caramelized onions

Roasted red pepper sauce

Green Goddess Dressing

Tahini Sauce

Pesto