

Crispy Smashed Potatoes

5 ingredients · 20 minutes · 4 servings



Directions

1. Line a baking sheet with parchment paper.
2. Bring a pot of water to a boil and add the potatoes. Cook until potatoes are soft but not falling apart, about 10-15 minutes.
3. Preheat oven to broil.
4. Drain the potatoes and spread evenly across the baking sheet. Roughly smash the potatoes with the back of a fork.
5. Drizzle with olive oil, then sprinkle garlic, rosemary, salt and pepper over top. Broil in the oven until crispy, about 3-5 minutes.

Notes

No Potatoes

Use sweet potatoes or cauliflower instead.

More Toppings

Add pats of butter, ghee, feta, parmesan, nutritional yeast or pesto.

Serve it With

Our Everything Bagel Seasoned Chicken, Chili Lime Drumsticks with Zucchini, 15 Minute Grilled Steak with Mint Pesto or Slow Cooker Maple Mustard Chicken.

Leftovers

Store in the fridge and reheat in the oven, or in a skillet with a bit of oil.

Ingredients

4 cups	Mini Potatoes (halved)
2 tbsps	Extra Virgin Olive Oil
2	Garlic (cloves, minced)
1 tbsp	Rosemary (chopped)
	Sea Salt & Black Pepper (to taste)