Ultra Crispy Smashed Potatoes

Recipe VIDEO above. Extra crispy on the outside, fluffy on the inside. They taste like French fries except they're buttery (and look more rustic! :)) These will be your new favourite way with potatoes! Makes 12, depending on size of potatoes. Make as many as can fit on the tray once smashed, as long as they aren't touching.

Prep Time	Cook Time	Total Time
10 mins	1 hr 30 mins	1 hr 10 mins

★★★★★
4.96 from 224 votes

Course: Sides   Keyword: Smashed Potatoes   Servings: 12   Calories: 85cal   Author: Nagi

Ingredients

Potatoes - choose:
- 700g / 1.4 lb small potatoes (12 - 14) (Note 1)
- 1 - 1.2kg / 2 - 2.4lb medium potatoes (6 - 8)

Cooking:
- 1 tbsp salt (for boiling)
- 30g / 2 tbsp unsalted butter , melted
- 1 tbsp olive oil
- 3/4 tsp salt (for sprinkling)
- 1/4 tsp black pepper
- Finely chopped parsley , optional garnish

Instructions

1. **Cook potatoes:** Bring a pot of water to the boil, add 1 tbsp salt. Cook potatoes until soft - small ones should take around 20 to 25 minutes, medium ones might take 30 minutes. It's ok if the skin splits. Alternatively, steam or microwave them.

2. **Preheat oven** to 200°C/390°F (180°C fan).

3. **Steam dry:** Drain the potatoes and let them dry in the colander for 5 minutes or so.

4. **Smash!** Place on the tray then use a large fork or potato masher to squish them, keeping them in one piece. Thin = crisper. Thicker = fluffier insides. (Both good!) More nubbly surface = better crunch!

5. **Steam dry again:** Leave on the tray to steam dry for 5 minutes or so - makes them crispier!

6. **Drizzle:** Drizzle with butter, then olive oil. Sprinkle with salt and pepper.

7. **Bake:** Bake for 45 minutes (small potatoes) to 55 minutes (medium) or until deep golden and crispy. Do not flip!

8. **Serve** hot, sprinkled with parsley if desired.

Another great recipe by recipetineats.com