

# SAVEUR

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Boiled buttery Yukon gold potatoes are smashed and roasted crisp in this side dish. A finishing sprinkle of [za'atar](#), a heady Middle Eastern mix of spices, seeds, and herbs, brings these potatoes to the next level.

## Crispy Smashed Za'atar Potatoes

Crispy Yukon gold potatoes are finished in this side dish with za'atar, a heady Middle Eastern mix of spices, seeds, and herbs.

- 2 1/2 lb. baby Yukon gold potatoes
- Kosher salt and freshly ground black pepper
- 1/4 cup olive oil
- 3 tbsp. za'atar
- Lemon wedges, for serving

Heat the oven to 425°. Place the potatoes in a large saucepan and cover with water by 1-inch. Bring the water to a boil over high heat, and then reduce the heat to medium and cook the potatoes until tender, about 10 minutes.

Drain the potatoes and then spread them on a baking sheet. Using the palm of your hand, lightly press the potatoes to flatten them. Transfer the potatoes to a roasting pan and drizzle with the olive oil and season with salt, and pepper. Bake the potatoes, flipping once halfway through cooking, until crispy, about 45 minutes.

Transfer the pan to a rack and sprinkle the potatoes with za'atar.  
Transfer the potatoes to a platter and serve warm with lemon wedges.

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