

Smashed Potatoes



These are little potato morsels, twice-cooked and infused with flavor. My family asks for them often!

By amanda81

Prep: 15 mins

Cook: 45 mins

Additional: 25 mins

Total: 1 hr 25 mins

Servings: 4

Yield: 4 servings



Ingredients

- 1 ½ pounds small yellow-fleshed potatoes
- ¼ cup olive oil
- 1 teaspoon butter at room temperature
- 2 tablespoons balsamic vinegar
- 3 cloves garlic, minced
- 1 teaspoon dried rosemary
- ½ teaspoon dried sage
- ½ teaspoon ground thyme
- ½ teaspoon dried savory
- ½ teaspoon sea salt
- ½ teaspoon ground black pepper

Directions

Step 1

Place potatoes in a saucepan, fill with water to cover the potatoes, and bring to a boil. Reduce heat to a simmer, and cook the potatoes until tender but not mushy, about 20 minutes. Drain and allow potatoes to cool.

Step 2

While potatoes are cooking, combine olive oil, butter, balsamic vinegar, garlic, rosemary, sage, thyme, savory, sea salt and pepper in a bowl. Stir with a fork to combine well.

Step 3

Preheat an oven to 450 degrees F (230 degrees C). Line a baking sheet with parchment paper.

Step 4

Place the potatoes in a single layer on the prepared baking sheet, and lightly press down on the potatoes to partially crush them. Spoon the oil-herb mixture over each potato.

Step 5

Bake in the preheated oven until the edges of the potatoes are beginning to crisp, about 25 minutes. Cool for about 5 minutes before serving.

Cook's Notes

I buy the tiny, prewashed yellow or red-fleshed potatoes.

Tips

The herbs are totally adjustable to taste!

Nutrition Facts

Per Serving: 274 calories; protein 3.8g; carbohydrates 33.1g; fat 14.8g; cholesterol 2.7mg; sodium 240.4mg.

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