

Oven Roasted Smashed Potatoes

INGREDIENTS

- Approximately 2 - 3 cups potatoes (I used a combination of red and Dutch yellow baby potatoes)
- 4TBS olive oil
- 1-2TBS Himalayan sea salt
- 2-3TBS fresh rosemary, chopped

1. Preheat oven to 350°F.
2. Meanwhile, fill large stove top pot with water and bring to boil.
3. Add potatoes and boil for about 15-20 minutes or until softened.
4. Immediately place in an ice bath (bowl of ice and cold water) or run under cool water until potatoes chilled.
5. Dry off potatoes and add them to a mixing bowl, coating with sea salt, rosemary, and oil and combine until well mixed.
6. Transfer potatoes to a baking sheet and gently press each potato with the palm of your hand until "smashed".
7. Drizzle potatoes with a little extra oil then roast in oven for about 15-20 minutes or until golden and crisp.