

Crispy Smashed Potatoes

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Tiny New Potatoes are the best for this recipe!

Serves 4

Blue – 4 oz. potatoes = 3 points

Purple – 4 oz. potatoes = 0 points

Green – 4 oz. potatoes = 3 points

- 24 oz new potatoes
 - 1 Tbsp oil – will not use this much
 - salt and pepper to taste
 - other herbs/seasoning – rosemary herbs de province, garlic powder, onion powder, seasoned salt, whatever you like
 - 10 grams finely shredded parmesan cheese
1. Place potatoes in a pot of water. Bring to a boil and let cook for about 20 minutes or until tender
 2. Preheat oven to 425.
 3. Place potatoes, one at a time on baking sheet. Press down with a large fork or a potato masher.
 4. Once all the potatoes are "smashed", brush each with olive oil.

5. Season with salt and pepper and your choice of other herbs/spices.
6. Sprinkle with a small amount of parmesan cheese.
7. Bake at 425 for about 20-25 minutes until potatoes are crispy.

Side Dish
potatoes