



# Crispy Smashed Potatoes

 5 ingredients  20 minutes  4 servings

## Directions

1. Line a baking sheet with parchment paper.
2. Bring a pot of water to a boil and add the potatoes. Cook until potatoes are soft but not falling apart, about 10-15 minutes.
3. Preheat oven to broil.
4. Drain the potatoes and spread evenly across the baking sheet. Roughly smash the potatoes with the back of a fork.
5. Drizzle with olive oil, then sprinkle garlic, rosemary, salt and pepper over top. Broil in the oven until crispy, about 3-5 minutes.

## Notes

**No Potatoes** Use sweet potatoes or cauliflower instead.

**More Toppings** Add pats of butter, ghee, feta, parmesan, nutritional yeast or pesto.

**Serve it With** Our Everything Bagel Seasoned Chicken, Chili Lime Drumsticks with Zucchini, 15 Minute Grilled Steak with Mint Pesto or Slow Cooker Maple Mustard Chicken.

**Leftovers** Store in the fridge and reheat in the oven, or in a skillet with a bit of oil.

## Ingredients

**4 cups** Mini Potatoes (halved)  
**2 tbsps** Extra Virgin Olive Oil  
**2** Garlic (cloves, minced)  
**1 tbsp** Rosemary (chopped)  
Sea Salt & Black Pepper (to taste)