

Crispy Smashed Potatoes

Golden and crisp on the outside, tender and creamy on the inside, these smashed potatoes prove that simple ingredients can be incredibly satisfying. Potatoes are a nourishing source of complex carbohydrates, potassium, vitamin C, and fiber—especially when enjoyed with their skins. Roasted in extra virgin olive oil and finished with flaky sea salt, they deliver simple irresistible flavor and texture in every bite.

INGREDIENTS

1.5 lbs fingerling potatoes, or other small potato
1 teaspoon kosher salt, for boiling potatoes
2 tablespoons extra virgin olive oil
flaky salt, to taste
fresh ground pepper, to taste

SERVES

6

TIME

45 MIN

SPECIAL EQUIPMENT

Baking sheet
Parchment paper

STORAGE

Store in an airtight container in the fridge for 2-3 days

METHOD

1. Pre-heat the oven to 450°F. Line a large sheet pan with parchment paper.
2. Place the potatoes in a large pot and cover with cold water by about 2 inches. Add salt. Bring to a boil. Reduce to a simmer and cook until the potatoes are just fork-tender, about 15–20 minutes. Drain well and allow them to steam dry for 5–10 minutes.
3. Arrange the potatoes on the prepared sheet pan, leaving a little space between each. Using the bottom of a drinking glass, measuring cup, or small plate, gently press each potato until about ½-inch thick.
4. Brush the potatoes with the olive oil. Season generously with black pepper and a light sprinkle of kosher salt.
5. Roast for 35–40 minutes, turning the pan halfway through, until the potatoes are deeply golden and crisp around the edges.
6. Transfer to a serving platter. Sprinkle with flaky sea salt and fresh ground pepper. Serve immediately.