



Smashed Potatoes

2 pounds baby Yukon Gold potatoes

1 tablespoon + 1 teaspoon sea salt

fresh cracked pepper to taste

1/3 cup Garlic Extra Virgin Olive Oil

Preheat the oven to 400. Cover the potatoes with water and add one tablespoon of sea salt. Bring to a full boil and cook for approximately 7 minutes or until the potatoes are tender but not mushy when pierced with the tip of a knife. Drain the potatoes thoroughly. Rub a sheet pan liberally with garlic olive oil. Place the potatoes on the sheet pan and gently crush each potato in to a disk using the bottom of heavy glass that has been greased with garlic olive oil. Sprinkle the smashed potatoes with the sea salt and fresh cracked pepper to taste. Drizzle with the remaining garlic olive oil and bake until golden brown about 15-20 minutes.