



Crispy Smashed Potatoes

Adapted from [Shutterbean](#)

BAH Note: Mine never look quite as sexy as Tracy's. I think it's because I'm a wuss and only set the oven to 400. If you're feeling brave, crank it up to 450 degrees for the roasting.

- 1 pound small Yukon Gold potatoes, scrubbed
- 3 tablespoons olive oil
- kosher salt

Bring the potatoes to a boil in a pot of salted water. Cook for about 20 minutes until the potatoes are just fork tender. Drain the potatoes and let them cool a bit in a colander.

Dry the cooled potatoes with a dish towel and working in batches on a cutting board give them a good whack with a small pan to smash them flat.

Transfer the potatoes to a baking sheet, coat with olive oil, and season with 1 teaspoon kosher salt. Roast in a 400 degree oven for 30 minutes, turning the potatoes over after 15 minutes, until crisp and golden

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