

Smashed Potatoes with Garlic and Herbs Recipe

Recipe created by Lynn Andriani



Photo: Lynn Andriani

If you've got a bag of baby new potatoes but don't feeling like tossing them with your same-old vinaigrette, here's another easy, healthy and delicious way to serve them.

Serves 4

Ingredients

- 1 pound baby new potatoes, scrubbed
- 2 Tbsp. olive oil
- 2 cloves garlic, minced
- 2 Tbsp. chopped herbs (you can use basil, thyme, rosemary or mint)
- Salt and pepper, to taste

Directions

Preheat oven to 450°F.

Bring a large pot of salted water to boil, and add potatoes. Simmer 10 to 15 minutes, until just tender when pierced with a sharp knife, but not falling apart.

Drain potatoes and let cool for 5 minutes, then use your fist or the bottom of a sturdy juice glass to smash them lightly, so that they remain in one piece but the skin breaks. Transfer potatoes to a baking dish and drizzle with oil, salt and pepper, and roast for 30 to 45 minutes, until the edges start to turn golden and crispy.

Remove pan from oven, stir in garlic and herbs, and serve.

Read more: <http://www.oprah.com/food/Smashed-Potatoes-with-Garlic-and-Herbs-Recipe#ixzz2qadIMOAA>