



## JERNEJ KITCHEN

# ROASTED SMASHED POTATOES

*Roasted Smashed Potatoes is a simple recipe for potatoes roasted in an oven. Kids and adults will love this side dish. Serve with veggies or meat.*

SERVES	4	PEOPLE
PREPARATION:	10	MINUTES
COOK:	25	MINUTES
ROAST:	35	MINUTES
TOTAL TIME:	70	MINUTES

### ROASTED SMASHED POTATOES

1 kg (2.2 pounds) new potatoes

3 tbsp olive oil

1 tsp salt

1 tsp mixed fresh herbs (parsley, thyme, oregano, rosemary)

1/2 tsp fleur de salt (optional)

### TOOLS AND EQUIPEMENT

pot

colander

bowl

baking dish

parchment paper

spatula

### COOK THE POTATOES

Clean the potatoes. For this recipe, choose smaller new potatoes with skin on. Add them to a pot filled with salted boiling water. Place on the stove and simmer for 25 - 30 minutes or until the potatoes are soft (but not overcooked). Place a rack in the middle of the oven and preheat your fan-assisted oven to 210 °C / 410 °F.

### SEASON THE POTATOES

Drain the potatoes and leave them on the colander for 5 minutes. Then add to a bowl and season with olive oil and salt. Toss to combine and transfer to a baking sheet lined with parchment paper.

### BAKE THE POTATOES

Using a spatula or potato masher, squish them, keeping them in one piece but making them flatter, like a patty. Place in the preheated oven and roast for 20 minutes at 210 °C / 410 °F. Turn them with a spatula, and roast for another 15 - 20 minutes.

### SERVE

Sprinkle the roasted smashed potatoes with chopped fresh herbs and salt. Serve with your favorite main dish.