



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.