

Garlic and Butter Smashed Potatoes

2 lbs small red potatoes (or Yukon Gold, choose them not too big)

1 teaspoon of oil

3 tablespoons melted unsalted butter

4 cloves garlic, minced

1/2 teaspoon salt and pepper

2 tablespoons grated parmesan cheese

1 tablespoon Italian Seasoning

1 tablespoon fresh chopped parsley

To prepare the garlic butter parmesan smashed potatoes: Preheat your oven in broil mode (or grill) to 400°F.

Place potatoes in a large pot of salted water. Bring the pot to a boil and cook, covered for 30-35 minutes or until potatoes are just fork-tender. Drain well and set aside.

Lightly grease a large baking sheet with a teaspoon of oil or oil spray. Arrange the cooked potatoes onto the baking sheet and use a potato masher or the bottom of a measuring cup to flatten the potatoes in one piece lightly. Do not push too hard, or potatoes will end up mashed.

In a medium bowl, mix the butter, salt, pepper, minced garlic, parmesan, and Italian seasoning. Pour the mixture generously over each potato using a rubber brush.

Transfer the baking sheet with potatoes in the oven and broil (or grill) until potatoes are golden and crispy – about 10-15 minutes. Serve the garlic butter parmesan smashed potatoes with parsley and more parmesan if you like. Enjoy!