

servings: 4-6 prep time: 5 min cook time: 40 min freezes?: No

SUPER SMASHED POTATOES

Ingredients:

- 3-4 small potatoes per person (or more!)
- Olive Oil
- Garlic Powder
- Salt & Pepper
- Shredded Cheddar Cheese (Optional)
- Fresh chopped parsley/chives (Optional)

Instructions:

1. Preheat oven to 425
2. Wash potatoes, and cut any larger ones in half
3. Parboil the potatoes until they are fork tender.
4. Line a baking sheet with parchment paper, and spread the potatoes on it
5. Push down on potatoes with a fork (or glass) until they flatten
6. Drizzle olive oil on top of potatoes, then sprinkle with garlic powder, salt & pepper.
7. Cook for 12 min, then flip over, sprinkle more garlic, salt & pepper. If adding cheese, put shredded cheese on the parchment & flip potatoes onto it.
8. Cook for an additional 12 min, or until crispy. Top with chopped herbs if desired

