



Taste of Home

# Crispy Smashed Potatoes

**TOTAL TIME:** Prep: 25 min. Bake: 20 min.

**YIELD:** 4 servings.

*Golden brown and buttery, these crispy smashed potatoes live up to their tantalizing name. A sprinkle of fresh herbs when they're hot out of the oven maximizes the flavor...and the pretty. —Althea Dye, Howard, Ohio*

## Ingredients

12 small red potatoes (about 1-1/2 pounds)

3 tablespoons olive oil

1/4 cup butter, melted

3/4 teaspoon salt

1/4 teaspoon pepper

3 tablespoons minced fresh chives

1 tablespoon minced fresh parsley

## Directions

1. Preheat oven to 450°. Place potatoes in a large saucepan; add water to cover. Bring to a boil. Reduce heat; cook, uncovered, until tender, 15-20 minutes. Drain.
2. Drizzle oil over the bottom of a 15x10x1-in. baking pan; arrange potatoes over oil. Using a potato masher, flatten potatoes to 1/2-in. thickness. Brush potatoes with butter; sprinkle with salt and pepper.
3. Roast until golden brown, 20-25 minutes. Sprinkle with chives and parsley.

# Nutrition Facts

3 smashed potatoes: 292 calories, 22g fat (9g saturated fat), 31mg cholesterol, 543mg sodium, 22g carbohydrate (1g sugars, 2g fiber), 3g protein.

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