

CRISPY SMASHED POTATOES

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INGREDIENTS

Small roasting potatoes, or fingerlings

olive oil

Garlic salt (I use [Simply Organic Garlic Salt](#))

METHOD

- Season with a TINY bit of oil and garlic salt to taste
- Bake 25-30 minutes at 425 degrees (they need to be soft)
- Cool to room temp
- Top roasted potatoes with another cookie sheet and SMASH them (get some weight behind it)
- Bake smashed potatoes for 15-20 mins at 425
- Flip and bake for another 10-15 mins

Serve with ketchup or condiment of choice.