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# Fennel-Garlic Potatoes

*Jessica D'Ambrosio, Melissa Gaman, Khalil Hymore and Steve Jackson*  
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**1 1/2 pounds baby potatoes**  
**4 smashed garlic cloves**  
**1 teaspoon fennel seeds**  
**3 tablespoons olive oil**  
**1/2 teaspoon Kosher salt**  
**1 teaspoon grated lemon zest**  
**chopped parsley**  
**lemon juice**  
**salt**  
**pepper**

In a saucepan with salted water, boil the potatoes and garlic until tender, about 20 minutes.

In a skillet with the olive oil and Kosher salt, toast the fennel seeds. Add the lemon zest.

Drain the potatoes and return to the pot. Add the fennel oil, some chopped parsley, some lemon juice, salt and pepper.

Cover and shake to smash slightly.

## Side Dishes

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*Per Serving (excluding unknown items): 365 Calories; 41g Fat (98.6% calories from fat); trace Protein; 1g Carbohydrate; 1g Dietary Fiber; 0mg Cholesterol; 942mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 8 Fat.*