

Perfect Smashed Potatoes

Food Network Magazine - October 2020

1 3/4 pounds baby potatoes
2 bay leaves
2 cloves garlic
big pinch salt
2 tablespoons olive oil
salt (to taste)
pepper (to taste)
olive oil (for drizzling)

Place the potatoes in a pot. Cover with water. Add the bay leaves, garlic and salt. Bring to a boil.

Reduce to a simmer. Cook until the potatoes are tender, 20 to 25 minutes. Drain. Discard the bay leaves and garlic.

Toss the potatoes with the olive oil.

Transfer to a baking sheet. Smash with a spatula or measuring cup.

Drizzle with more olive oil and season with salt and pepper.

Broil, turning, until crisp and golden, 15 to 20 minutes.

Per Serving (excluding unknown items): 248 Calories; 27g Fat (96.1% calories from fat); trace Protein; 2g Carbohydrate; trace Dietary Fiber; 0mg Cholesterol; 1mg Sodium. Exchanges: 1/2 Vegetable; 5 1/2 Fat.