

# Grilled Smashed Fingerling Potatoes with Creamy Dill Herb Sauce

Brittany Mueller  
[www.littlePotatoes.com](http://www.littlePotatoes.com)

## Servings: 4

*1 1/2 pounds fingerling little potatoes*  
*3 tablespoons olive oil*  
*1/2 teaspoon salt*  
*1/2 teaspoon dried dill*  
*1/2 teaspoon dried parsley*  
*1/4 teaspoon black pepper*  
**CREAMY DILL HERB SAUCE**  
*2/3 cup water*  
*1/2 large avocado*  
*1/3 cup fresh dill, packed*  
*1/3 cup fresh parsley, packed*  
*1/3 cup raw cashews*  
*2 tablespoons lemon juice*  
*1 clove garlic*  
*3/4 teaspoon salt*  
*2 tablespoons olive oil*

## Preparation Time: 15 minutes

### Cook Time: 45 minutes

Make the fingerling potatoes: In a large pot, cover the fingerling potatoes with cold water. Bring to a boil. Cook for 25 minutes or until the largest fingerling is fork tender. Drain the fingerlings and let them cool for 15 to 20 minutes.

Make the Creamy Dill Herb Sauce: In a food processor, combine the water, avocado, fresh dill, fresh parsley, cashews, lemon juice, garlic and salt. Process on HIGH until the herbs, cashews and garlic are evenly and finely chopped.

While the processor is running, slowly pour in the olive oil. Process until the mixture is creamy. Set aside.

In a medium bowl, mix together the fingerling potatoes, olive oil, minced garlic, salt, dried dill, dried parsley and black pepper.

Use a potato masher or flat spatula to smash the fingerlings to approximately 3/4-inch thick. Avoid over-smashing them to prevent them from falling apart on the grill.

Brush the smashed potatoes with leftover oil.

Preheat the grill to medium-high heat. Oil the grill grate.

Grill the fingerlings for 5 minutes. Flip and cook for 5 minutes more or until they are crispy and grill-marked.

Remove the grilled smashed fingerlings from the grill.

Serve with the Creamy Dill Herb sauce.

---

Per Serving (excluding unknown items): 306 Calories; 30g Fat (83.9% calories from fat); 4g Protein; 9g Carbohydrate; 2g Dietary Fiber; 0mg Cholesterol; 676mg Sodium. Exchanges: 0 Grain(Starch); 0 Lean Meat; 0 Vegetable; 0 Fruit; 4 Fat.