

Smashed Purple Potatoes

Carol Howard Merritt

8 baby purple potatoes
¼ cup plus 3 tablespoons of olive oil
3 garlic cloves, minced
Salt and pepper
2 tablespoons fresh parsley (chopped)
1 tablespoon fresh rosemary (chopped)
1 lemon (zest and juice)

- Preheat oven to 450
- Add potatoes to a large pot of salted, boiling water for 8 minutes. Set aside.
- Line cookie sheet with parchment (optional).
- Drizzle ¼ cup of oil over cookie sheet.
- Space the boiled potatoes on the sheet.
- Gently press down on each potato with a potato masher or a spatula. Then rotate pan 90 degrees and do it again until the potatoes are lightly crushed.
- Brush the top of each with the remaining 3 tablespoons of oil.
- Sprinkle potatoes with garlic and season to taste with salt and pepper.
- Bake for 20-25 minutes (until browned).
- Remove them from the oven and sprinkle with parsley, rosemary, and lemon zest.
- Sprinkle with lemon juice over the top before serving.

Adapted from *Plum* by Makini Howell