

# Salt and Serenity

## Crispy Smashed Roasted Potatoes

Serves 4

- 1 ½ pounds mini potatoes
- 2 teaspoons Kosher salt
- ¼ cup olive oil
- 3 garlic cloves, peeled and gently smashed
- 6 sprigs fresh rosemary
- 1 teaspoon Kosher salt
- ¼ teaspoon black pepper

1. Place a rimmed baking sheet or large roasting pan on middle rack of oven and turn on oven to preheat to 400°F.
2. Place potatoes in a medium pot and cover with cold water by 2 inches. Add 2 teaspoons kosher salt. Bring to a boil. Turn heat down to medium. Simmer potatoes for about 20-25 minutes until a paring knife or skewer slips in and out of potatoes easily.
3. Drain potatoes. Remove hot baking sheet from oven. Add drained potatoes to baking sheet. Using a potato masher, gently smash potatoes until the surface just splits. You are not making mashed potatoes here. You just want to flatten them slightly.
4. Mix with olive oil, salt and pepper. Place garlic and rosemary sprigs on top of potatoes. *(Make-ahead: Cover and refrigerate for up to 24 hours; add 15 minutes to baking time.)*
5. Roast potatoes for 30 minutes. Shake pan and continue roasting for another 15-20 minutes until potatoes are well browned and crispy.