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PLATE
CATERING

Smashed Red Skin Potatoes

Makes 6-8 Side Servings

INGREDIENTS

- 2 lbs small to medium red skin potatoes
- 2 tablespoons oil (vegetable or canola)
- 6 tablespoons melted butter
- 6 cloves garlic, crushed
- 1 tablespoon fresh chopped parsley
- Salt and Black Pepper to taste
- 4 tablespoons Parmesan Cheese

Directions

- Pre-heat your oven to broil on medium-high heat
- Place potatoes in a large pot of salted water. Bring to the boil; cook, covered until just fork-tender. 15-25 minutes, depending on size of potato. You do not want them too soft or they will fall apart. Drain well.
- Lightly grease a large baking sheet or tray with cooking oil spray. Arrange potatoes onto the sheet and use a potato masher to lightly flatten the potatoes in one piece (not too hard or they will end up mashed).
- Mix together the butter, Oil, garlic, and parsley. Pour the mixture over each potato. Sprinkle with salt and pepper.
- Broil until they are golden and crispy (about 10-15 minutes). Remove from oven, sprinkle with parmesan cheese, and return to the oven until the cheese is melted.
- Sprinkle with parsley and serve immediately.