

Everything Herbal

by Cheryl Jabz

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Garlic Herb Smashed Potatoes

Crispy smashed baby potatoes flavored with garlic, rosemary, and parsley. A savory side dish that is crisp on the outside and tender inside.



INGREDIENTS

- 1½ lbs baby potatoes
- 2 tbsp olive oil
- 2 garlic cloves, minced
- 1 tsp garlic powder
- 1 tsp rosemary
- 1 tbsp parsley
- Salt & pepper
- Parmesan cheese (optional)

INSTRUCTIONS

1. Boil potatoes 15–20 minutes until fork tender.
2. Preheat oven to 425°F.
3. Place potatoes on a baking sheet and gently smash with a glass or potato masher.
4. Drizzle with olive oil.
5. Add garlic, garlic powder, rosemary, salt, and pepper.
6. Bake 25 minutes until crispy.
7. Sprinkle parsley and Parmesan before serving.



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