

Fried Smashed Potatoes

Amount	Measure	Ingredient - Preparation Method
12	small	red potato
1	teaspoon	salt
1/4	cup	olive oil
3/4	teaspoon	salt
1/2	teaspoon	black pepper
3/4	cup	parmesan cheese - grated
2	tablespoons	flat leaf parsley - chopped

Place potatoes in a large saucepan and cover with at least 1 inch of water. Add 1 tspn salt to water. Bring to boiling; reduce heat. Cover and simmer for 25-30 minutes or until potatoes are very tender; drain potatoes.

Preheat oven to 450. Transfer potatoes to a foil lined 15x10x1 inch baking pan. Cool for 10 minutes. Using a potato masher or the palm of your hand, lightly press down on each potato to smash to about 1/2" thickness, keeping each in one piece.

Using half the olive oil, brush on potatoes. Sprinkle half the salt and pepper on potatoes. Bake, uncovered, for 10 to 15 minutes or until bottoms are lightly browned and crisp. Turn potatoes brush with remaining oil and sprinkle with salt and pepper. Bake for 10 to 15 minutes more or until lightly browned and crisp. In a bowl, combine cheese and parsley. Sprinkle on potatoes. Bake for 2-3 minutes more until cheese is melted.