

# Fried Smashed Potatoes with Lemons

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	baby or fingerling potatoes
1/4	cup	olive oil
3	cloves	garlic - peeled and halved
		dressing
3	tablespoons	olive oil
3	tablespoons	lemon juice
2	tablespoons	fresh parsley - chopped
1	tablespoon	fresh thyme - chopped
2		lemon - zested
		kosher salt and pepper

Put the potatoes in an 8 qt stockpot with enough cold water to cover by 2 inches. Bring to a boil over medium heat and cook until tender, about 20-25 minutes. Drain in colander and allow to dry for 5 minutes. Using palm of hand, gently press until lightly smashed.

In a large, nonstick skillet, heat 1/4 cup of oil over medium-high heat. Add garlic and cook until fragrant and lightly brown, about 1 minute. Remove garlic and discard. In batches, add the potatoes and cook, without stirring, until the bottoms turn golden brown, about 5-8 minutes. Using spatula, turn potatoes over and cook, drizzling with oil, until golden brown, another 5-8 minutes.

In a small bowl, whisk together the oil, lemon juice, parsley, thyme, and lemon zest. Season with salt and pepper.

Spoon dressing over potatoes and toss until gently coated. Season with salt and pepper.