

Roasted Smashed Potatoes

Servings : 4

Amount	Measure	Ingredient - Preparation Method
2	pounds	small red bliss potatoes (18) - scrubbed
6	tablespoons	extra virgin olive oil
1	teaspoon	fresh thyme - chopped
		kosher salt and black pepper

Adjust oven racks to top and bottom positions and preheat oven to 500. Arrange potatoes on rimmed baking sheet, pour 3/4 cup water into baking sheet and tightly wrap with foil. Cook on bottom rack until knife slips in and out easily, 25-30 minutes. Remove foil and cool 10 minutes. Blot away any water.

Drizzle 3 tablespoons oil over potatoes and roll to coat. Space potatoes evenly on baking sheet and place second sheet on top; press down firmly, flattening potatoes to 1/3 to 1/2 inch. Sprinkle with thyme and season with salt and pepper, and drizzle with remaining 3 tablespoons oil. Roast on top rack for 15 minutes. Transfer to bottom rack and roast until well browned, 20-30 minutes. Serve.