

SALT & PEPPER SMASHED NEW POTATOES



Easy



60 minutes



Side



04-06 Servings

INGREDIENTS

1kg new potatoes
¼ cup olive oil
1 tbsp salt
2-3 tsp fresh cracked
black pepper
6 thyme sprigs (optional)



COOKING STEPS

Place the potatoes in a large pot and fill with water. Season generously then place on high heat and boil until a sharp knife can easily be inserted into the potatoes.

In the meantime, pre-heat the oven to 230°C/450°F.

When the potatoes are cooked, drain and place them on a greased rimmed baking sheet.

Gently push down on the potatoes with a potato masher or wooden spoon until they are flattened.

Drizzle over the olive oil and season generously with salt and pepper, adding a sprig of thyme to each potato.

Place in the oven and allow to roast for 30-40 minutes or until the potatoes are golden brown and crisp.

Remove from the oven and serve with hot sauce or your favourite dip.