

## **Roasted Smashed New Potatoes**

- 1 lb small new potatoes
- 2 T olive oil
- sea salt and freshly ground pepper

Preheat oven to 450F.

Boil potatoes for 10 minutes in salted water until cooked through and fork tender. Drain and dry the potatoes. Coat a shallow baking pan with 1 tablespoon of oil. Gently press on the potatoes with a fork or a masher until they are slightly flattened to 1-inch high. Brush with the second tablespoon of oil and season liberally with salt and pepper. Roast for 25 minutes until golden. Serves 3.

**Jittery Cook**