

Crispy Smashed Fingerling Potatoes

Prep: 5 minutes • Cook: 45 minutes

Buttery fingerling potatoes smashed and roasted until shatteringly crisp outside and fluffy within, then glossed with a garlicky olive oil–butter finish. A simple, crowd-pleasing side or snack with big, savory flavor.

Ingredients

- 1.5 lbs yellow fingerling potatoes
- 2 tablespoons extra-virgin olive oil
- 1/2 teaspoon fine sea salt (plus more for salting water)
- 1/4 to 1/2 teaspoon black pepper
- 2 tablespoons butter (melted (vegan if needed))
- 1 teaspoon garlic powder
- 1/2 teaspoon onion powder

Instructions

1. Preheat oven to 425°F (220°C).
2. Add 1.5 lbs yellow fingerling potatoes to a pot of heavily salted water; bring to a boil and cook until fork-tender, 10 to 15 minutes. Drain and shake well to remove excess water.
3. Spread potatoes on an unlined baking sheet. Using the bottom of a cup, smash each potato to about 1/4 inch (0.6 cm) thick.
4. Brush both sides with 2 tablespoons extra-virgin olive oil; season with 1/2 teaspoon fine sea salt and 1/4 to 1/2 teaspoon black pepper. Bake for about 25 minutes, until golden-brown.
5. In a small bowl, mix 2 tablespoons melted butter with 1 teaspoon garlic powder and 1/2 teaspoon onion powder.
6. Brush the tops of the roasted potatoes with the garlic-butter mixture; return to the oven and bake until the edges are crispy, about 10 minutes.
7. Garnish as desired (fresh herbs, flaky salt, Parmesan, or a favorite sauce) and serve hot.

Tags: Potatoes, Side Dish, Gluten Free, Vegan Option, Crispy, Holiday
