

# Smashed Potatoes with Vegan Curry Aioli

Prep: 10 minutes • Cook: 45 minutes

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*Crispy-edged, fluffy-centered smashed potatoes served with a bright, creamy curry-lemon vegan aioli for a savory, aromatic bite.*

## Ingredients

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- 1 1/2 lb mini potatoes
- 4 cups water
- 1 tsp sea salt (for boiling)
- 4 tbsp olive oil
- 1 tsp coarse salt (or 1/2 tsp sea salt)
- 1/4 tsp ground pepper
- 1/2 tsp paprika (optional)
- 1/2 tsp smoked paprika (optional)
- 2 cloves garlic (minced, optional)
- 2 tbsp rosemary (chopped, optional)
- 2 tbsp chives (chopped, for garnish (optional))
- 1/2 cup vegan mayo
- 1 tsp curry powder
- 1/2 tsp sea salt
- 1/4 tsp ground pepper
- 1 clove garlic (minced)
- 1 tbsp lemon juice
- zest of 1/2 lemon

## Instructions

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1. Preheat oven to 400°F.
2. Place mini potatoes, 4 cups water, and 1 tsp sea salt in a medium pot. Bring to a boil, then cook over medium-high heat for 15 minutes.
3. Check doneness by piercing with a fork; if it slides easily to the center, the potatoes are done.
4. Drain the potatoes well.
5. Transfer potatoes to a baking sheet and gently smash each with a fork.
6. Drizzle with olive oil and sprinkle with coarse salt (or 1/2 tsp sea salt) and ground pepper.

7. Add any desired optional add-ons: paprika, smoked paprika, minced garlic, and chopped rosemary.
8. Bake at 400°F for 20 minutes, then broil for 2 minutes to crisp.
9. Top with chopped fresh chives.
10. For the Vegan Curry Aioli: In a bowl, mix vegan mayo, curry powder, sea salt, ground pepper, minced garlic, lemon juice, and lemon zest until smooth.
11. Note: If using full-size potatoes, cut them into quarters before boiling.

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**Tags: Vegan, Gluten Free, Nut Free, Potatoes, Appetizer, Aioli**

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