



Crash Hot Potatoes

45 minutes • Serves 6

Ingredients

- 6 small potatoes (about the size of child's fist)
- 3 Tbls olive oil
- Salt & Pepper to taste
- Seasonings to taste (rosemary, italian, etc)

Preparation

1. Preheat oven to 450 degrees.
2. Bring a pot of salted water to boil. Add potatoes and cook until they are fork tender.
3. Drizzle cookie sheet with olive oil. Place fork tender potatoes on the sheet pan.
4. With potato masher or coffee mug, gently press down each potato until is slightly mashes.
5. Drizzle the top of each potato with olive oil.
6. Sprinkle potatoes with salt, pepper & seasoning.
7. Bake in a 450 degree oven for 20 minutes.