



## PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

### CRUSHED NEW POTATOES WITH BASIL

1 pound new potatoes

½ cup olive oil

½ cup grated parmesan cheese

¼ cup chopped basil leaves, plus extra for garnish

2 tablespoons chopped fresh chives

3 garlic cloves, pressed

1 ½ teaspoons kosher salt

¾ teaspoon ground black pepper

1. Place potatoes in large saucepan and add enough water to cover by at least 1 inch.
2. Cook over high heat until potatoes are fork tender, 15 to 20 minutes; drain. Place in medium bowl.
3. Add olive oil, parmesan, basil, chives, garlic, salt and pepper; toss to coat potatoes.
4. Using wooden spoon, crush each potato until it splits.
5. Serve immediately garnished with basil, if desired.

Makes 4 servings.

