



PUJOLS FAMILY FOUNDATION BATTER UP COOKING PROGRAM

CRISPY SMASHED RED POTATOES

12 whole baby red potatoes	¼ teaspoon garlic powder
1/3 cup olive oil, plus more for drizzling	½ teaspoon onion powder
½ teaspoon Kosher salt and	4 sprigs fresh thyme, leave stripped and chopped *
½ teaspoon ground black pepper	2 sprigs fresh rosemary, leaves stripped and chopped *
¼ teaspoon smoked paprika	

1. Preheat oven to 450 degrees F.
2. In a large pot filled halfway with water, bring to boil and liberally salt water. Add red potatoes, and boil for 15 minutes, or until fork tender. Drain well in a colander and prepare your sheet pan.
3. Drizzle olive oil onto a large sheet pan (about 2 tablespoons), use a brush to coat the entire pan. Line your potatoes evenly on the sheet pan making sure they are spaced apart for smashing. Use the bottom of a glass to smash each potato.
4. Mix together 1/3 cup olive oil, kosher salt, ground black pepper, smoked paprika, garlic powder, onion powder, chopped thyme and chopped rosemary. Use a brush to coat each top of the potatoes evenly with oil mixture.
5. Place into oven and bake for 20 minutes until crispy and golden brown. Remove and serve immediately.

*This recipe calls for fresh thyme and rosemary. If you are going to substitute with dried thyme and rosemary, you should use 1 tablespoon of each dried herb.

Makes 4 servings.

Recipe by: Victoria Townsend

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