

# Brenalou Bakes. Brenda Food.

## Smashed Oven Roasted Red Potatoes

To a large pot, add:

**1 qt water**

Bring to a boil over high heat, add:

**1 tsp salt**

**~1 lb red potatoes, cut in half**

Cover and reduce heat to medium-low, cook potatoes for 15-20 minutes until fork tender. Drain.

- Begin preheating oven to 425F.

To a baking sheet, add:

**2 Tbsp oil**

**Cooked potatoes**

Use a potato masher (or the bottom of a cup) to press down on each potato, smashing it to ~3/4" thick.

Drizzle with:

**2 Tbsp butter, melted**

Sprinkle with:

**Garlic salt**

Roast for 15-20 minutes, until golden. Serve hot.

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### Brenda's tips:

- **Serving size:** 4 servings
- Add any combination of herbs and spices to change up the flavor, some recommendations:
  - Salt, pepper & parsley
  - Parmesan, paprika & garlic salt
  - Salt, crushed rosemary & thyme