

## Smashed Potatoes

- ~ 6 small red potatoes, new potatoes, or any other small round potatoes
- ~ olive oil
- ~ salt to taste
- ~ pepper to taste
- ~ other toppings like fresh rosemary, ranch, sour cream, etc.

Bring a pot of salted water to a boil. Add in your potatoes and boil until fork tender. Once they are fork tender place them on a cookie sheet. With a potato masher gently press down on each potato and then turn the masher 90° and mash again. Drizzle each potato with olive oil and sprinkle with salt and pepper. Add rosemary, chives, or thyme if you like. Bake at 450° F for 20-25 minutes until golden brown. Serve with whatever toppings you like.

Adapted from The Pioneer Woman

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