

Rosemary Smashed Potatoes

WITH TEXAS HILL COUNTRY ROSEMARY INFUSED OLIVE OIL



Ingredients

- 1 ½ lb small Yukon gold new potatoes
- ¼ cup Rosemary Infused Extra Virgin Olive Oil
- ½ cup Parmesan cheese
- Salt and pepper to taste
- 1 cup sour cream
- 4 tbsp chopped chives



Notes

Directions

1. Preheat oven to 475°.
2. Place washed potatoes in a large pot and cover with cold, salted water and bring to a boil.
3. Simmer until fork tender and drain.
4. Place potatoes back into the hot pot and allow to cool slightly. (The heat of the container will help the potatoes to dry.)
5. Once cooled, place potatoes on a lined baking tray and gently smash each one with the bottom of a glass, so the skin breaks and the potatoes flatten to about ½ inch.
6. Brush potatoes with Rosemary Infused Extra Virgin Olive Oil and place in the preheated oven. Bake for 5 minutes then flip potatoes over. Brush again with the olive oil and sprinkle with parmesan cheese and salt and pepper.
7. Return potatoes to oven and cook for an additional 5 minutes or until golden and the edges are crispy.
8. Serve with sour cream and garnish with chopped chives.