



A different way to prepare potatoes that would be suitable for any meal. Easy and delicious.

Crash Potatoes

Ingredients:

- 12-14 baby potatoes, I used a mixture, but use whatever you prefer
- 1 Tablespoon olive oil
- Salt and Pepper

Preheat your oven to 425. Boil the potatoes for 10-15 minutes or until they are fork tender. Place on a cookie sheet -- I lined mine with non-stick aluminum foil for easy clean-up -- but if you don't do that spray the cookie sheet with cooking spray. With a potato masher or glass, gently smash each potato. Drizzle the potatoes with the olive oil and sprinkle with salt and pepper. You could also sprinkle dried herbs, such as rosemary over the top.

Bake in the oven for 20-25 minutes until they are crisp and golden brown.

You can, of course, dip in ketchup, or top with a little sour cream and green onions.

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