

Garlic Smushed Oven Potatoes

Tender but crisp, these potatoes are quick, easy, and delicious! Great side item, or load on the toppings and it's a dinner all it's own.

INGREDIENTS

- 24 ounces petite potatoes
- 2 tablespoons olive oil
- 3 cloves garlic, pressed or finely chopped
- 1 tablespoon fresh thyme leaves
- Kosher salt and freshly ground black pepper, to taste



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DIRECTIONS

Preheat oven to 450° degrees.

Lightly oil a baking sheet or coat with nonstick spray.

In a large pot of boiling water, cook potatoes until tender, about 15-20 minutes; drain well.

Place potatoes onto the prepared baking sheet.

Using a potato masher or fork, carefully smash the potatoes until flattened but still in one piece.

Top with olive oil, garlic and thyme.

Place into oven and bake for 18-20 minutes, or until golden brown and crisp.

Serve immediately.

Market Shopping List

- Small potatoes - 18th Century Purity, Apis Verdi, Blueberry Hill Organics, Colgan, Easy Pickin', Oxen Hill, Wayne's Organic
- Olive oil - Ariston
- Garlic - Apis Verdi, Blueberry Hill Organics, Colgan, CT Valley, Easy Pickin', Wayne's Organic
- Thyme - Check all the farmers

- Kosher/sea salt, black pepper - **Highland Park Market of Coventry**



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