



Smashed & Seared Parmesan Potatoes

Serves 4-6

INGREDIENTS

16 small Yukon gold potatoes, equal size
1 tablespoon Kosher salt
5 Sprigs Thyme (remove the leaves from 2 springs for garnish)
2 Sprigs Rosemary
1 Bay Leaf
3 Garlic Cloves, smashed
2 tablespoons Olive Oil or Salted Butter
2-4 tablespoons Parmesan Cheese, freshly grated

PREPARATION

- Step 1* In a sauce pot, cover the potatoes by 1 inch with water. Add salt, 3 sprigs of thyme, rosemary, bay leaf, and garlic to the pot. Bring water and potatoes to a boil and reduce to a simmer. Cook potatoes until fork tender, about 20-25 minutes.
- Step 2* Remove the potatoes from the pot and discard the liquid.
- Step 3* Heat a large sauté pan or cast-iron skillet with the olive oil over medium heat. Add the potatoes to the pan and press down on them with a spatula to flatten, but not break into pieces. Brown on each side, about 2-3 minutes per side.
- Step 4* Remove the seared potatoes from the skillet and place on a platter. While still hot, grate fresh Parmesan cheese over the potatoes and sprinkle with the remaining fresh thyme. Serve! Bon Appétit!