

Smashed New Potatoes with Garlic and Chives

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1 to 2 lbs new potatoes

3 Tbsp unsalted butter

salt

1 minced garlic clove

1 to 2 Tbsp minced chives or green onion greens

- Preheat oven to 350 degrees.
- Put the potatoes in a medium oven-proof pot (with a cover) and add about 1 Tbsp of the butter, cut into pieces.
- Cover and bake in the oven for 20 minutes.
- Take the potatoes out and mix them so they're coated with butter.
- Sprinkle the potatoes with salt.
- Return to the oven, cover and cook for another 45 minutes to an hour, depending on how large the potatoes are.
- To test for doneness, poke a potato with a fork. If fork penetrates easily, they're done.
- When the potatoes are nice and soft, remove the pot from the oven and, using a potato masher, crush each potato. Don't pound them into oblivion, just crush them.
- Toss with the garlic and remaining butter.
- Add more salt to taste.
- Sprinkle chives on the potatoes to serve.



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