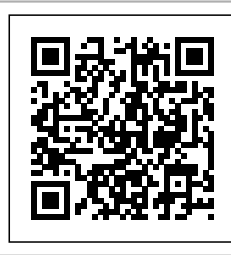


# One Pan Crispy potatoes



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Recipe by: Laura Vitale

Serves 4 to 6

**Prep Time: 5 minutes**

**Cook Time: 40 minutes**

## Ingredients

- 1-1/2 lb of Baby Potatoes
- 1/4 cup of Olive Oil
- 1 Sprig of Rosemary
- 6 Cloves of Garlic, smashed and left whole
- Salt to taste
- Freshly Grated Parm for serving
- Fresh Chopped Parsley for serving

1) In a large high sided skillet (about 10" ) add the potatoes and enough water to come about 1" above the potatoes along with oil and salt, bring to a boil, once the water has evaporated half way, add the garlic and rosemary and continue to boil.

2) Once the water has evaporated 3/4 of the way, using a potato masher lightly smash each potato and continue to cook over medium high heat until they crisp on both sides.

3) Serve with an extra pinch of salt, freshly grated parm and herbs.

