

# Smashed Yukon Gold Potatoes

## INGREDIENTS

- 1.5-2 lbs Yukon gold potatoes, halved
- 2-3 tbsp butter
- 1-2 tbsp oil (avocado or olive oil)
- 2 cloves garlic, minced
- Salt + seasoned salt
- Garlic powder + onion powder
- Black pepper
- Freshly grated parmesan or freshly shredded cheddar
- Fresh parsley or chives

## DIRECTIONS

1. Add halved potatoes to a large pot and cover with cold water.
2. Add a generous pinch of salt.
3. Bring to a boil, then reduce to a simmer.
4. Cook 12-15 minutes, until fork-tender (not falling apart).
5. Drain well and let them sit a few minutes to release steam (this helps them crisp later).
6. Preheat griddle to medium-high. Add oil + 1 tbsp butter.
7. Place potatoes cut side down. Let crisp 3-5 minutes (don't move).
8. Gently smash each potato.
9. Season with salt, garlic powder, onion powder, pepper.
10. Let cook another 3-4 minutes until deeply golden.
11. Flip once → cook skin side 2-3 minutes.
12. Add remaining butter + garlic → toss lightly.
13. Sprinkle parmesan (for crispy, nutty finish) or cheddar (for melty, rich vibes)
14. Let cheese melt and slightly crisp.
15. Finish with fresh herbs + a pinch of flaky salt.