Crispy Parmesan Smashed Potatoes

Make-ahead · Serves a crowd · Serves 6–8

Ken's note: TBD

Small potatoes boiled until tender, smashed flat, and roasted until the edges are shatteringly crisp under a crust of Parmesan. Pass sour cream and chives for dipping.

Ingredients

- 2 lb baby Yukon Gold potatoes (about 1½ inches across)
- Salt, for the water
- ¼ cup olive oil, divided
- 2 garlic cloves, minced
- 1 tsp fresh thyme leaves (or chopped rosemary)
- Black pepper
- ¾ cup finely grated Parmesan
- Sour cream stirred with chopped chives, to serve
- Flaky salt

Method

1. Heat the oven to 450°F. Put the potatoes in a pot of cold water with a good pinch of salt, bring to a boil, and simmer until tender when pierced, 15–20 minutes. Drain well and let the steam escape for 5 minutes.
2. Oil a large sheet pan with 2 Tbsp of the oil. Place the potatoes on the pan and smash each with the bottom of a glass to about ½ inch thick. Drizzle with the remaining oil and the garlic, thyme, and pepper.
3. Roast 20 minutes, flip, and sprinkle the Parmesan on top. Roast 10–15 minutes more, until deep golden and very crisp, with the cheese lacy. Finish with flaky salt and serve hot. The boiled potatoes can be smashed on the pan a few hours ahead.