

December 2022



## SMASHED ROAST POTATOS

**PREPERATION TIME:**

10 mins

**COOKING TIME:**

1 hour and 20 mins

**SERVES:**

6

**INGREDIENTS**

6 medium Maris Piper potatoes

1 tbsp olive oil

200g unsalted butter, cubed

4 large garlic cloves, bashed

2 sprigs rosemary

2 sprigs thyme

200ml chicken or vegetable stock

Boiling the potatoes for longer, then smashing them, makes for more surface area, meaning golden brown beauties and extra crispy bits everyone will love!

**METHOD**

Slice the ends off the potatoes so they lie flat on either side.

Heat the oil in a pan over a medium-low heat. When hot, add the potatoes cut-side down. Fry for 5-7 mins, or until deep golden brown, then flip and fry on the other side. Add the butter to the pan to melt.

Scatter the garlic and herbs around the potatoes and season well. Carefully pour the stock around the veg, being aware of any hot butter that may splash out.

Cover and simmer gently for 25-30 mins, or until the potatoes are tender, then serve