

# Pioneer Woman's Crash Potatoes

## Ingredients

12 whole new potatoes (or other small round potatoes)  
3 tablespoons olive oil  
kosher salt to taste  
black pepper to taste  
rosemary (or other herbs of choice) to taste

## Directions

Bring a pot of salted water to a boil. Add in as many potatoes as you wish to make and cook them until they are fork-tender

On a sheet pan, generously drizzle olive oil. Place tender potatoes on the cookie sheet leaving plenty of room between each potato.

With a potato masher, gently press down each potato until it slightly mashes, rotate the potato masher 90 degrees and mash again. Brush the tops of each crushed potato generously with more olive oil.

Sprinkle potatoes with kosher salt, fresh ground black pepper and fresh chopped rosemary (or chives or thyme or whatever herb you have available.)

Bake in a 450 degree oven for 20-25 minutes until golden brown.

See Recipe Card

About this Recipe

Course/Dish: Potatoes

Main Ingredient: Potatoes

Regional Style: American

Dietary Needs: Vegetarian

Hashtags: #red, #baked, #olive, #oil, #Fried, #oven