

## Sagey Smashed Potatoes

2 lbs baby or nugget potatoes, if using regular size potatoes, cut in quarters (best results with small potatoes)

2 Tbsp olive oil

salt to taste

1 handful fresh sage leaves, torn rosemary sprigs (optional)

Boil whole potatoes, skin-on until almost tender, 15 to 18 minutes.

Drain, then place on a cutting board.

Oil the pan and spread out on a baking sheet.

Using the flat side of a knife, gently smash (flatten)

Drizzle the olive oil over and place the rosemary and sage on top.

Roast in preheated 475 F oven until crispy, 8 to 10 minutes.