

# Ferraro's Cucina

## Best Ever Smash Potatoes

### Ingredients

#### INGREDIENTS

**1.5lb Creamer/Yukon Gold potatoes**

**A light spray of olive oil**

**3 tablespoons melted butter**

**1 tablespoon garlic, minced or fresh**

#### ITALIAN SEASONING:

**1 tablespoons garlic powder**

**1 tablespoons dried oregano**

**1 teaspoon dried basil**

**1/2 teaspoon onion powder**

**1/2 teaspoon crushed red pepper**

**3/4 teaspoon coarse seasalt**

**1/2 tsp coarse black pepper**

**2 tablespoons Grana Padano  
Parmesan Cheese**

### Preparation

- Preheat oven to 450 degrees. Bring a pot of water to boiling and then add the potatoes. Allow them to boil for 5-8 minutes or until potatoes are a little soft to the touch.
- Oil your baking sheet with olive oil to prevent sticking and then spread your potatoes in an even layer on the baking sheet.
- Use a potato smasher or fork to gently press down on each potato so they are a bit flattened.
- Melt your butter in a microwave safe dish or on the stove. Stir the garlic into the butter. Pour mixture over each potato.
- Sprinkle all Italian Seasoning ingredients over the top of your potatoes.
- Place baking sheet of potatoes in the oven. Bake for 20-25 minutes. (25 minutes works best for my oven.) Potatoes should have some browning and be crispy on the outside.
- Remove from oven. Add fresh grated Grana Padano and serve right away!

