

CRISPY ROASTED SMASHED POTATOES

Prep: 5 mins | *Total:* 60 mins

INGREDIENTS

- *2 pounds medium yellow potatoes, cut in half*
- *¼ cup olive oil*
- *Generous pinches of salt & pepper*
- *Chopped parsley or chives (for garnish)*

DIRECTIONS

Preheat oven to 425 degrees F

Place potatoes into a medium saucepan and add cold water up to 1 inch above the potatoes

Bring potatoes to a boil (about 5-7 minutes), then simmer until the potatoes are almost cooked through (about 15 minutes)

Drain potatoes and lay them out on a baking sheet with room between the potatoes

Using a fork, press down on each potato half until it is smashed about half way down. Don't worry if you over smash! Any small bits of potato will crisp up nicely

Drizzle the olive oil all over the smashed potatoes and season generously with salt & pepper. Move the smashed potatoes around a bit so that the oil gets underneath them

Roast in the oven until the potatoes are crispy and browned, about 30 minutes. Garnish with parsley or chives (or both) and serve

SAUTÉED GARLIC SPINACH

Prep: 5 mins | *Total:* 15 mins

INGREDIENTS

- *1 pound fresh spinach (2 large bunches), rinsed and dried with the thick stems cut off*
- *3 cloves garlic, sliced*
- *2 tablespoons olive oil*
- *Salt & pepper, to taste*
- *Juice of half a lemon*

DIRECTIONS

Heat oil in a large saute pan over medium heat

Saute garlic slices in the oil until golden brown, about 3 minutes

Remove garlic slices from the oil and set aside to be used as a garnish

Add spinach to the hot oil and cook, stirring constantly until the spinach is just wilted, 2 minutes. Sprinkle with salt & pepper during cooking

Remove spinach from skillet and place in a serving bowl. Squeeze lemon juice over the spinach and garnish with reserved garlic chips

