

kitchen stories



Loaded smashed potatoes

Difficulty Easy 👉20
min.

Preparation

30
min.

Baking

5
min.

Resting

Ingredients

Servings: 4

1 kg	potato
105 ml	olive oil
1	red onion
2	limes
40 g	cilantro
10 g	mint
2 tsp	honey
200 g	full-fat Greek yogurt
	flaky sea salt
	mint (for garnish)
	cilantro (for garnish)

Utensils

oven, pot, 2 baking sheets, cutting board, knife, bowl, liquid measuring cup, fine grater, immersion blender

Step 1/4

1 kg potato

oven – pot

Preheat oven to 200°C/390°F. Add potatoes to a pot of salted water and cook until you can easily slide a fork into them. Drain in a colander and dry with a kitchen towel.

Step 2/4

105 ml olive oil – flaky sea salt

2 baking sheets

Transfer potatoes to a baking sheet. Lay another baking sheet on top and press down to smash the potatoes. Drizzle with some olive oil and flaky sea salt, then toss well. Transfer to the oven and bake for approx. 30 min., flipping half-way through, or until very crispy.

Step 3/4

1 red onion – **40 g** cilantro – **10 g** mint – **2** limes – **2 tsp** honey

cutting board – knife – bowl – liquid measuring cup – fine grater – immersion blender

In the meantime, slice red onion and add to a bowl with the juice of one lime, top up with boiling water until just covered, then set aside. Add cilantro, mint, remaining olive oil, zest of half a lime, juice of the remaining lime, honey, and a large pinch of flaky sea salt to a large measuring cup. Blend with an immersion blender until smooth.

Step 4/4

200 g full-fat Greek yogurt – mint (for garnish) – cilantro (for garnish)

Remove potatoes from the oven and let cool for approx. 5 min. Spread Greek yogurt onto a plate. Sprinkle with flaky sea salt, top with potatoes, dollop pesto on top, and garnish with drained red onions and extra mint and coriander. Enjoy!