

SMASHED PURPLE POTATOES

recipe lightly adapted from smittenkitchen.com

**revised version, includes changes discussed in class*

Yield: 4 servings

Prep Time: 5-10 minutes

Cook Time: 15-25 minutes

Storage: best warm; refrigerate up to 3 days



Ingredients

1 pound blue or purple potatoes, washed and rough chopped into chunks

3 small shallots, minced

1 small garlic clove, minced

1 - 2 tablespoons fresh-squeezed lemon juice

4 - 6 tablespoons extra-virgin olive oil

sea salt, start with 1/2 teaspoon and adjust to your taste

pepper, start with 1/4 teaspoon and adjust to your taste

optional: 2 tablespoons parsley, chopped

Directions

1. In a large pot, cook potatoes with skins on in salted boiling water until tender, approximately 10 - 20 minutes, depending on the size of your potatoes.
2. Drain and remove potatoes from the pot. Place them in a large bowl and use a fork to gently smash them, maintaining a fairly chunky consistency.
3. Gently mix in shallots, garlic, 1 tbsp lemon juice, 4 tablespoons olive oil, salt, and pepper. Taste and adjust seasoning: add more lemon juice for extra tang and brightness, and add more olive oil for more creaminess and body. Finish with parsley, if desired.