

Parmesan Gremolata Smashed Potatoes (userealbutter.com)

<http://userealbutter.com/2012/02/20/parmesan-gremolata-smasher-potatoes-recipe/>
inspired by [*The Kitchen Next Door*](#)

2 lbs. fingerling potatoes, scrubbed clean
1/2 cup olive oil (or less)
1 tsp sea salt
3 cloves garlic, peeled, crushed, and minced
1/2 cup fresh flat-leaf parsley, minced (should be about 1/4 cup when minced)
1 lemon, grated zest of
1/4 cup Parmesan cheese, grated

Preheat oven to 400°F. Place the potatoes in a large saucepan and cover with water (about an inch higher than the potatoes). Bring to a boil and simmer until the potatoes are cooked through (about 15 minutes for these little potatoes). Drain the potatoes and let dry in a colander or on a kitchen towel. Drizzle a little olive oil on a shallow rimmed baking sheet. Place the potatoes on the baking sheet in a single layer, making sure to get some oil on the base of each potato, and gently press each potato flat with the flat side of a meat tenderizer or a heavy-bottomed drinking glass to about 1/2- to 3/4-inch thickness. Drizzle the olive oil over the smashed potatoes and then sprinkle salt over the potatoes. Roast for 30 minutes, flipping the potatoes over at 15 minutes with tongs or a spatula. While the potatoes are roasting, mix the garlic, parsley, lemon zest, and Parmesan cheese together in a small bowl. When the potatoes are done, remove them from the oven, and toss them in a large bowl with the Parmesan-gremolata. Serve hot. Serves 4 as a side dish.