

## Smashed roasted potatoes

*Serves 6 - 8*

Adapted from Tom Douglas' *Tom's Big Dinners*

- 3 lbs small red potatoes (the size of a golf ball or slightly smaller), washed
- ½ cup extra virgin olive oil
- 1 Tb dried oregano
- 1 tsp minced garlic
- Salt and pepper

Preheat oven to 450. Place potatoes in a single layer in a large roasting pan. Roast until tender – 40 – 45 minutes. Remove the pan from the oven and place on top of the stove. Using a heavy mug with a flat bottom, flatten each potato (right in the roasting pan) until each one is about ½-inch thick. Drizzle about ¼ cup of the olive oil over the smashed potatoes and season with salt and pepper. Return to the oven and roast for about 25 minutes until the bottoms are all browned. Flip the potatoes, drizzle with another ¼ cup olive oil, and return to the oven for another 25 minutes. Remove from the oven, season with salt and pepper, and add the garlic and oregano. Toss gently to distribute the seasonings, and return to the oven for another 5 minutes and serve immediately.