

Cheesy Smashed Roasted Potatoes

dairy | passover | gluten-free | do not freeze |

yields 6 servings

Only four ingredients, yet these smashed, cheese-drizzled taters are mouthfuls of comfort and joy. My kids are in food heaven every time I make a batch. Serve as cute appetizer bites at parties, or as a scrumptious side dish with fish.

24 mini potatoes (1½ lb/750 g)

2 Tbsp olive oil

kosher salt

freshly ground black pepper

2 cups shredded mozzarella or Cheddar cheese



1. Preheat oven to 400°F. Line a rimmed baking sheet with parchment paper.
2. Arrange potatoes in a single layer on prepared baking sheet. Bake, uncovered, for 45 minutes, or until a skewer can be inserted easily into the largest potatoes.
3. Place a large piece of parchment paper over potatoes. Place a second baking pan or cookie sheet on the parchment; press down gently, flattening each potato to about half of its original thickness. Remove pan and parchment paper.
4. Drizzle smashed potatoes with olive oil; sprinkle with salt and pepper. Top with cheese. (See Norene's Notes, below.)
5. Bake, uncovered, an additional 10 minutes or until cheese is golden and bubbling.

Norene's Notes

Variation: Make Mini Pizza Taters by drizzling each smashed potato with tomato sauce and sprinkling with cheese. Top with minced scallions and red bell peppers.

To shred cheese in a food processor, freeze cheese first for 15 minutes. Use medium pressure on pusher when grating. No food processor? Use a box grater.

Four ounces (120 g) cheese yields 1 cup shredded.



Reproduced from **The Silver Platter** by Daniella Silver with Norene Gilletz

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