

Smashed Potatoes

6 Yukon Gold potatoes
4 cups chicken broth, low sodium
2 tbsp olive oil
freshly ground pepper to taste

- Wash potatoes, do not peel.
- Put potatoes in large saucepan and add enough broth to just cover them. Simmer until soft, approximately 20 minutes.
- Place potatoes on lightly greased cookie sheet. Press down lightly on each potato with potato masher, creating a small crack in each potato. Do not mash.
- Spray with olive oil, sprinkle with pepper. Cook in 350°F oven for 5-10 minutes.

Recipe by Gary Barone