

Smash Potatoes with Blue Label Organic Herbs

Ingredients

2 pounds baby potatoes, scrubbed

Salt and freshly ground black pepper

GARLIC, PARMESAN, & PARSLEY BUTTER:

2 tablespoons butter

1 tablespoon fresh parsley, chopped

4 small cloves garlic, minced

¼ cup grated parmesan

HONEY, SRIRACHA, & CHIVES BUTTER:

2 tablespoons butter

1 tablespoon fresh chives, chopped

1 tablespoon sriracha

1 tablespoon honey



Directions

Add potatoes to a large pot and cover with cold water by about 1-inch.

Add 1 tablespoon of salt and set over high heat.

When it reaches a boil, turn down to a simmer and cook for about 20 minutes, or until potatoes are fork tender.

Drain and let potatoes cool slightly.

While potatoes cook, prepare butter toppings.

Add all ingredients for each buttery topping in 2 small bowls and mix until combined.

Set aside until ready to use.

Preheat the oven to 450 degrees.

Line baking sheet with 2 sheets of foil.

Fold up edges of each sheet to divide the flavors and avoid the butter from melting and blending together.

When the potatoes are cool, brush foil with half of each buttery topping and add half of the potatoes.

Repeat for remaining flavor.

Smash with the back of a fork, a drinking glass or a potato masher.

Season with salt and pepper and brush with the rest of each buttery topping.

Roast for about 10-15 minutes or until golden brown.

Enjoy!