Crispy Squashed Potatoes
RECIPE

Crispy Squashed Potatoes

Cooking time	45 mins
Preparation time	10 mins
Serves	4

Reinvent roast potatoes by boiling them in their skins, squashing them, and then brushing with oil, lemon juice and Royco Roasted Garlic Dry Sauce. The whole garlic cloves become mild and sweet after roasting – great for squishing on top of the potatoes!

Ingredients

- 1.2kg small potatoes
- 5ml (1 tsp) salt
- 60ml (¼ cup) olive, sunflower or canola oil
- the juice of a small lemon
- 1 x Royco Roasted Garlic Dry Sauce
- 8 whole cloves garlic, unpeeled
- black pepper
- fresh sage leaves, to garnish
- extra oil for frying the sage leaves

Vegetarian

This is a vegetarian recipe.

Family Friendly

Few children can resist crunchy golden roast potatoes! Leave out the crispy sage leaves if necessary.

Cook’s tips:

- Baby potatoes also work well in this dish.
- If you’d like an extra-crispy result, fluff up the insides of the potatoes with a fork before you add the oil mixture.

Method

1. Heat the oven to 210 °C.
2. Put the potatoes, unpeeled, into a large pot, cover with cold water and add a teaspoon of salt. Bring to the boil and simmer for about 15 minutes, or until just tender. Drain the potatoes in a colander and leave to dry out for a few minutes.
3. Place the potatoes on an oiled baking sheet and squash each one firmly with the bottom of a jar or glass. Tuck the garlic cloves between them.
4. In a small bowl, whisk together the oil, the lemon juice and 3 tablespoons (45ml) of the powder from the sachet of Royco Roasted Garlic Dry Sauce. Immediately brush the oil mixture all over the potatoes and garlic cloves, and season to taste with salt and black pepper.
5. Roast at 210 °C for 25 to 30 minutes, or until crisp and golden.
6. If you'd like to serve the potatoes with sage, heat a few tablespoons of oil in a saucepan. When the oil is very hot, drop in the sage leaves – they should sizzle as they hit the oil – and fry for just 3 to 4 seconds per side, or until crisp. Drain on a paper towel and scatter them over the potatoes just before you serve them.

Recipe Tags

Dry Sauces, Side, Light Meal, Plant-Based

Related Recipes

Creamy Chicken and Pasta Bake

Cooking time

30 mins

Preparation time

20 mins

Macaroni Cheese with Tomato

Cooking time

30 mins

Preparation time

10 mins



Lamb Tray Tagine

Cooking time

180 mins

Preparation time

20 mins

Fiesta Mince Bowl

Cooking time

40 mins

Preparation time

10 mins

Ham, Mushroom and Cheese Bake

Cooking time

25 mins

Preparation time

10 mins

Butternut Risotto with Rocket and Feta

Cooking time

25-30 mins

Preparation time

5 mins



Bolognaise

Cooking time

30 mins

Preparation time

10 mins

Chicken & Mushroom Phyllo Pie

Cooking time

20 mins

Preparation time

15 mins

Penne with a Mediterranean Touch

Cooking time

15 mins

Preparation time

15 mins

Lamb Ragu Lasagna

Cooking time

35 mins

Preparation time

20 mins

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