



Smashed Garlic Potatoes

Ingredients:

Potatoes
Olive Oil
Salt
Black Pepper
Parmesan Cheese
Mele's Fresh Garlic Powder

Directions:

Boil medium potatoes till fork tender. Drain and let cool for a few minutes. Line a baking sheet with foil and spray with non-stick spray. Place potatoes on foil, and one at a time, smash gently with the back of a dinner plate (press down on potato but DO NOT mush it) Sprinkle with a little olive oil, salt ,pepper, Parmesan cheese and MELE'S FRESH GARLIC POWDER. Bake at 400 degrees for about 15 minutes until tops are nice and crispy.

Enjoy!