

Crispy Smashed Potatoes with Pesto

Ingredients

25 baby potatoes (enough for everyone)

2 tablespoons of olive oil

A pinch of salt and pepper

Pesto

2 cups of basil leaves

2 cloves of garlic

1 tablespoon of lemon juice

3 tablespoons of olive oil

2 tablespoons of parmesan cheese

Method

Oven 220C

- Place the potatoes in a large saucepan and cover with water. Bring to the boil over a high heat. Then reduce to a low boil and cook uncovered for 15-20 minutes, or until a knife slides in easily. Drain.*
- Line a large baking tray with baking paper. Place the potatoes on the tray. Press the potatoes down with the bottom of a saucepan. Drizzle the potatoes with olive oil and season with salt and pepper. Pop in the oven for 20-25 minutes.*
- Place the basil leaves in the food processor and add the garlic, lemon juice, olive oil and parmesan. Blitz to a smooth paste.*
- Place the cooked potatoes onto serving plates and drizzle with pesto.*