



FINCH + FENNEL

# Truffle Parmesan + Black Garlic Smashed Potatoes

PREP TIME: 35 Minutes

COOK TIME: 25 Minutes

YEILDS: 4 cups

## INGREDIENTS:

2 lb Red Potatoes (2-inch size works best)

1-2 tsp Olive oil

4 Tbsp Butter, melted, as needed

1/4 c Fresh Dill, chopped

1-4 Tbsp F+F Truffle Parmesan + Black Garlic Seasoning

Salt & Pepper



## DIRECTIONS:

1. Place potatoes in a large pot & fill with water until all potatoes are covered.
2. Lightly salt the water & bring to a boil. Reduce heat & cook until tender, about 15-18 more minutes, depending on potato size. The potatoes should be barley cooked.
3. Drain potatoes & allow them to cool. Lightly toss in olive oil
4. Place potatoes on a sheet tray & use the bottom of a flat glass or measuring cup to crush the potatoes: use additional olive oil to coat the bottom of the glass or cup the bottom of the cup & slowly press until the potatoes are about ¼ inch thick.
5. Air fry crushed potatoes in a single layer at 390°F for 15-20 minutes. Flip potatoes halfway. Alternatively, bake in a preheated oven at 400°F—cook time will be longer)
6. Remove potatoes from air fry & immediately toss with melted butter, dill, F+F Truffle Parmesan + Black Garlic Seasoning, salt & pepper, to taste.

*Enjoy!*

