



CRISPY PARMESAN SMASHED POTATO BITES



INGREDIENTS

ITEM	QUANTITY
• Baby Yukon Gold Potatoes	200 G
• Garlic-infused Olive Oil	1 Tsp.
• Finely Grated Parmesan Cheese	1 Tbsp.
• Dried Italian Seasoning	½ Tsp.
• Chopped Fresh Chives	1 Tbsp.
• Salt and Black Pepper, to taste	

SERVING SIZE 1

🔥 PREPARATION

- 👉 Preheat the oven to 450°F or an air fryer to 400°F.
- 👉 Place the potatoes in a saucepan and cover with water.
- 👉 Bring to a boil and cook for 12-15 minutes, until fork-tender.
- 👉 Drain the potatoes and allow them to cool for several minutes.
- 👉 Place the potatoes on a parchment-lined baking sheet.

- 👉 Using the bottom of a glass or measuring cup, gently smash each potato until approximately ¼-inch thick.
- 👉 Brush the potatoes with garlic-infused olive oil.
- 👉 Sprinkle with Parmesan, Italian seasoning, salt, and pepper.
- 👉 Roast for 20-25 minutes, flipping once, until deeply golden and crispy around the edges.
- 👉 For the air fryer, cook at 400°F for approximately 15-18 minutes.
- 👉 Sprinkle with fresh chives before serving.