

Auntie Joy's

Crispy Air Fryer Smashed Potatoes (gf)



Ingredients

- 46 small / medium potatoes
- 3 tbsps salted butter
- 4 cloves of garlic minced
- 1 tsp fresh parsley finely chopped
- 3/4 tsp salt to taste
- Garlic pepper to season

Recipe by Joy Rollston

Method

1. Wash and scrub potatoes.
2. Place potatoes in a steamer or in a pot and fill with water covering the potatoes to approx 1 inch above the potatoes.
3. Cook for approx 20 minutes or until fork tender.
4. Drain the potatoes and transfer to a chopping board, let them rest for a couple of minutes to cool slightly.
5. Meanwhile, in a small mixing bowl combine the melted butter, minced garlic and parsley.
6. Using a potato masher, the bottom of a mug or the back of a fork until flattened to about 1/2 inch to 1 inch in thickness.
7. Brush the potatoes all over with the garlic butter mixture and season with salt and pepper.
8. Transfer the potatoes to the air fryer basket, leaving some space between each potato. (don't be tempted to over lap as they won't crisp up properly)
9. Cook at 400 for 8 to 11 minutes or until a desired crispness
10. Transfer smashed potatoes to a serving platter and enjoy.

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Eat fresh, Eat in season, Eat local.***