

Crispy Smashed Potatoes

Perfect crispy smashed potatoes with golden edges and fluffy centers. Easy oven-baked recipe with herbs and spices. Ready in 45 minutes!

10	45	55	4	Easy
PREP MIN	COOK MIN	TOTAL MIN	SERVINGS	DIFFICULTY

Crispy Smashed Potatoes

Ingredients

- 2 lb potato
- 2 tbsp olive oil
- 1 tbsp salt
- 1 tsp black pepper
- 1 tsp paprika
- 1 tsp garlic powder

Instructions

- 1 Prepare for cooking**

Preheat oven to 425°F (220°C). Line a large baking sheet with parchment paper.
- 2 Boil the potatoes**

Place 2 pounds of whole unpeeled small potatoes in a large pot. Cover with cold water by 1 inch and add 1 tablespoon salt.
- 3** Bring to a boil over high heat, then reduce to medium-high heat. Cook for 15-20 minutes until potatoes are fork-tender but still hold their shape when pierced.
- 4** Drain potatoes in a colander. Let cool for 5 minutes until comfortable to handle.
- 5 Smash and season**

Transfer potatoes to the prepared baking sheet, spacing them 2 inches apart. Using a potato masher or fork, gently press each potato until flattened to ½-inch thickness, keeping them intact but creating rough, craggy surfaces.
- 6** Drizzle 2 tablespoons olive oil evenly over all potatoes, making sure to coat the surfaces and crevices.
- 7** Sprinkle 1 teaspoon salt, 1 teaspoon black pepper, 1 teaspoon garlic powder, and 1 tablespoon paprika evenly over the potatoes.
- 8 Bake until crispy**

Bake for 20-25 minutes until edges are golden brown and crispy, and surfaces are deeply browned. Do not flip during cooking.
- 9** Remove from oven and let rest for 2-3 minutes. Serve immediately while hot and crispy.

Tips

Choose small, uniform potatoes for even cooking and better presentation. Yukon Gold and baby potatoes work best for their creamy texture and ability to hold their shape.

Boil potatoes with their skins on to prevent them from becoming waterlogged and to retain maximum flavor. Start them in cold, salted water for even cooking.

Let the boiled potatoes cool for 5-10 minutes before smashing to prevent them from falling apart completely while still being warm enough to handle easily.

Use a high oven temperature (425°F) and don't overcrowd the baking sheet. Leave space between potatoes to ensure proper air circulation for maximum crispiness.

Brush the baking sheet with oil before adding the smashed potatoes, and drizzle more oil on top. This creates crispy bottoms and golden tops.

For extra crispiness, chill the smashed and seasoned potatoes in the refrigerator for 30 minutes before baking. This helps drive out moisture.

Don't flip the potatoes during baking. Let them develop a golden crust undisturbed, then serve immediately while hot and crispy.

Save time by boiling potatoes up to a day ahead, then smash and bake when ready to serve. This makes them perfect for entertaining.