

Side Dish

Olive Oil Smashed Potatoes

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2 1/2 pounds potatoes, unpeeled, cut into 1-inch pieces.

3 tablespoons olive oil

1/2 teaspoon salt

1/4 teaspoon pepper

1/4 teaspoon nutmeg

2 tablespoons parsley, chopped

Place the potatoes, covered with lightly salted water, in a saucepan. Cook for 15 minutes or until tender. Drain.

Smash the potatoes with a potato masher.

Gradually beat in the olive oil.

Season with the salt, pepper and nutmeg.

Stir in the parsley.

Serve hot.

Per Serving (excluding unknown items): 1262 Calories; 42g Fat (29.2% calories from fat); 24g Protein; 205g Carbohydrate; 19g Dietary Fiber; 0mg Cholesterol; 1138mg Sodium. Exchanges: 13 1/2 Grain(Starch); 0 Vegetable; 8 Fat.