Crushed Mini Potatoes with garlic & herbs

In addition: serves 4

Ingredients:
- 1 lb mini potatoes
- 1 garlic bulb, kept whole
- 3 rosemary sprigs
- 3 thyme sprigs
- 3 tbsp olive oil
- 1 tsp Kosher salt

Method:
Preheat oven to 400°F.

Place the potatoes in a pot and cover with water, set on stove and bring to a simmer. Cook potatoes for approximately 15-20 minutes or until tender. To check if they are done, pierce with a pairing knife, if the knife slides easily into the centre, they are cooked.

Drain potatoes and set aside to cool until you are able to handle them.

Place potatoes onto a cutting board, crush the potatoes with the bottom of a clean pot, until they are slightly flattened.

Trim the top of the garlic bulb enough to expose garlic cloves.

Heat a cast iron skillet over medium high, add olive oil to pan. Place the bulb of garlic, cut side down in the skillet. Add potatoes and whole herbs. Once the potatoes have started to crisp on the outside move to oven and roast for 10 minutes.

Just before serving, sprinkle with kosher salt.

Chef's Note:
This is a great dish that can be prepped ahead of time. The potatoes can be boiled up to a day in advance or you can use any leftover potatoes you may have in your fridge. Roasting time will vary depending on how cool the potatoes are the start of this step. If you do not have a cast iron skillet, a baking sheet lined with parchment paper will do.