Salt & Vinegar Smashed Potatoes

Makes: 6 servings
Prep Time: 15 minutes Cook Time: 45 minutes
Total Time: 1 hour

Ingredients

- 2 pounds baby Yukon gold potatoes
- 3/4 cup + 2 tbsp apple cider vinegar
- 1 tbsp kosher salt plus more to season
- 1/2 cup extra virgin olive oil
- 2 tsp onion powder
- 1-2 cloves garlic, minced or grated
- freshly cracked black pepper
- 3/4 cup grated white cheddar cheese
- 1/4 cup fresh herbs, such as parsley, basil, or dill, torn
- 2 tbsp fresh chopped chives
- 2 cups plain Greek yogurt or sour cream

Instructions

Preheat the oven to 450°F. Place the potatoes, 3/4 cup vinegar, and the salt in a large pot. Add water to cover by 1 inch. Bring to a boil, then reduce the heat to a simmer. Simmer 15 minutes, until the potatoes are fork tender. Drain the potatoes and transfer to a rimmed baking sheet, let cool slightly.

Use the bottom of a mug to smash each potato individually. Alternatively, place another rimmed baking sheet on top of the potatoes, then push down firmly to smash potatoes all at one time. Toss the potatoes with olive oil, onion powder, garlic, and season with salt and pepper, lightly breaking the potatoes as you toss. Transfer to the oven and roast the potatoes until light golden brown, 25-30 minutes. Remove from the oven, sprinkle on the cheese, toss, and return to the oven for another 10 minutes, until the potatoes are crisp and golden brown.

Toss the potatoes with the remaining 2 tablespoons vinegar, herbs, and chives.

Spoon the yogurt onto a serving plate and then add the potatoes. Sprinkle with fresh herbs and flaky salt. Enjoy!

Instant Pot:

Preheat the oven to 450°F. In the bowl of your instant pot, combine the potatoes, 3/4 cup vinegar, 1/2 cup water, and the salt. Cover and cook on high pressure/manual for 6 minutes. Once done cooking, use the natural or quick release function and release the steam. Drain the potatoes and transfer to a rimmed baking sheet, let cool slightly.

Finish as directed above from step 2 on.

Recipe by Half Baked Harvest