

Smashed Potatoes with Cheese (or without!)

1 bag microwave potatoes - about 12 baby potatoes

Cooking spray oil

Salt

3-4 tablespoons melted butter

Granulated garlic powder

1 cup grated cheese

Directions:

Cook potatoes in microwave or boil in salted water on stovetop until tender, not longer. Drain well in colander and for both boiled and micro potatoes place on paper towels to dry a bit. Preheat oven to 425 F/220 C. Generously oil spray a rimmed baking sheet and place potatoes evenly spaced on pan. Smash each potato gently until crushed but still whole- not falling apart- using the bottom of a glass works well. Heavily spray tops of potatoes with oil and sprinkle with salt. Place potatoes in hot oven for about 25 minutes or until browned and crunchy. Remove from oven and drizzle with melted butter/margarine and sprinkle with garlic powder. Option- 2- after you remove from oven and drizzle with butter and sprinkle with garlic, sprinkle with cheese and return to oven to continue baking just until cheese is melted, a few minutes should do it.