

Olive Oil Fried Fingerling Potatoes (French Fry Alternative)

Serves 6

Ingredients

1½ pounds small yellow fingerling potatoes
5 tablespoons extra virgin olive oil separated
3-4 garlic cloves smashed
8-10 sprigs thyme, fresh
2-3 tablespoons chives, fresh chopped
freshly ground black pepper and salt to taste



Instructions

- Preheat the oven to 450°F/230°C.
- Rinse and scrub the potatoes under running water. Leave the skin on.
- Place the potatoes in a large pot of cold salted water. Make sure all the potatoes are well submerged by at least 2 inches of water.
- Bring to a boil, then reduce to a simmer and cook for 15-20 minutes or until a sharp knife can easily pierce through them. Total time will depend on size.
- Drain and place the potatoes back in the hot pot (off the stove) for a few minutes in order for them to dry out.
- Add 3-4 cloves of smashed garlic along with 2 tablespoons of olive oil and gently swirl them around until the potatoes are well coated.
- Allow to cool down, in the pot, for about 10 minutes.
- Drizzle 1 tablespoon of olive oil over a large, rimmed sheet pan.
- Transfer potatoes, garlic and oil from the pot to the sheet pan. Space them out evenly.
- Use a potato masher, a fork or even a thick-bottomed glass to lightly "smash" each potato to about ½ inch thick.
- Add a few springs of thyme to each smashed potato and season with salt and pepper to taste. Drizzle the remainder 2 tablespoons of olive oil over the tops.
- Bake in a preheated oven set at 450°F/230°C for about 20-25 minutes, turning them over at the halfway mark. When turning them over, carefully remove the crushed garlic.
- Once they are golden brown, remove from the oven, sprinkle generously with garlic chives, and serve immediately.

Nutrition Facts: 1 serving, 1/6th of recipe

182 calories, 11 g fat, 19.5 g carb, 1.5 g fiber, 2.3 g protein, 175 mg sodium



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