

Prep Time	15 minutes
Cook Time	45-50 minutes
Total Time	About 1 hour
Skill Level	Easy
Servings	4 side servings
Cuisine	Modern European / Comfort Food
Method	Boil + Smash + Roast

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Why You'll Love This Recipe

Crispy baby potatoes are the holy grail of side dishes: crackly, golden shells giving way to fluffy, buttery centers. The secret is a three-step method — boil, smash, roast. Boiling par-cooks the potatoes and roughens their surface; smashing creates craggy edges that catch oil

and crisp up beautifully; roasting at high heat transforms them into shatteringly crunchy bites. A garlic-rosemary oil brushed over the top adds aroma without burning, and a finishing shower of flaky salt and fresh herbs keeps them bright.

They're naturally gluten-free, vegetarian, and made with just a handful of pantry ingredients. Serve them alongside roast chicken, grilled steak, or a big green salad — or pile them onto a platter with a garlicky yogurt dip for a crowd-pleasing appetizer.

Ingredients

For the potatoes:

- 2 lbs (900 g) baby potatoes (Yukon Gold, baby reds, or fingerlings), halved if large
- 1 tbsp fine sea salt (for the boiling water)
- 1 tsp baking soda (optional — helps the exterior break down and crisp)

For the crispy coating:

- 3 tbsp olive oil (or melted ghee/duck fat for extra richness)
- 3 cloves garlic, finely grated or minced
- 1 tsp dried rosemary (or 1 tbsp fresh rosemary, finely chopped)

- ½ tsp smoked paprika
- ¼ tsp black pepper

To finish:

- Flaky sea salt, to taste
- 2 tbsp fresh parsley or chives, chopped
- Optional: grated Parmesan, lemon zest, or a drizzle of garlic aioli for serving

Equipment

- Large pot
- Colander
- Rimmed baking sheet (or two, so the potatoes aren't crowded)
- Flat-bottomed glass or measuring cup (for smashing)

- Small bowl for the garlic oil
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Step-by-Step Instructions

Step 1: Boil the Potatoes (10-12 minutes, medium-high heat)

Place the baby potatoes in a large pot and cover with cold water by about 1 inch. Add the 1 tbsp fine salt and the baking soda (if using). Bring to a boil over medium-high heat, then reduce to a gentle simmer and cook for 10-12 minutes, until a knife slides in with just a little resistance. Don't overcook — they should hold their shape when smashed.

Intensity note: A rolling boil can bash the potatoes around and cause them to split. Keep it at a steady simmer.

Step 2: Drain and Dry (5 minutes, no heat)

Drain the potatoes in a colander and let them steam-dry for 5 minutes. This step is crucial: residual moisture is the enemy of crispiness. For extra-craggy results, give the colander a gentle shake so the potatoes rough up slightly against each other.

Step 3: Preheat the Oven (10 minutes, 425°F / 220°C)

While the potatoes dry, preheat your oven to 425°F (220°C) with a rack in the middle position. Line a rimmed baking sheet with parchment paper or brush it lightly with oil. If you have time, preheat the baking sheet in the oven — a hot pan gives the potatoes an instant head start on browning.

Step 4: Make the Garlic-Rosemary Oil (2 minutes)

In a small bowl, combine the olive oil, grated garlic, rosemary, smoked paprika, and black pepper. Let it sit for a few minutes so the flavors infuse. (Grating the garlic rather than slicing it prevents burnt garlic bits.)

Step 5: Smash the Potatoes (5 minutes, gentle pressure)

Arrange the dried potatoes on the baking sheet, spacing them apart. Using the flat bottom of a glass or measuring cup, press each potato down firmly until it cracks open and flattens to about ½ inch thick. Intensity note: Use a firm, even press — too soft and they won't flatten; too hard and they'll crumble. Aim for "smashed, not destroyed."

Step 6: Season and Roast (35-40 minutes, high heat)

Brush or drizzle the garlic-rosemary oil generously over each potato, making sure the craggy edges get coated. Sprinkle with a pinch of flaky salt. Roast at 425°F (220°C) for 35-40 minutes, flipping once halfway through with a spatula. The potatoes are done when they're deep golden brown with dark, crispy edges and sound hollow when tapped.

Intensity note: High heat is non-negotiable here — 425°F is the sweet spot. If your oven runs hot, check at 30 minutes. For extra insurance, switch to broil (grill) on high for the final 2-3 minutes, watching closely, to blast the tops into maximum crispness.

Step 7: Finish and Serve (2 minutes)

Transfer to a serving platter, sprinkle with fresh parsley or chives and more flaky salt, and add lemon zest or Parmesan if you like. Serve immediately — crispy potatoes wait for no one.

Timing & Intensity Summary

Stage	Time	Heat/Intensity
Boil potatoes	10-12 min	Medium-high, gentle simmer
Steam-dry	5 min	No heat
Preheat oven	10 min	425°F / 220°C
Mix garlic oil	2 min	No heat
Smash potatoes	5 min	Firm, even pressure
Roast	35-40 min	425°F / 220°C, flip halfway
Optional broil finish	2-3 min	High broil, watch closely
Finish & serve	2 min	No heat

Nutrition Information (per serving)

Based on 4 servings, calculated with olive oil and without optional toppings.

Nutrient	Amount
Calories	~245 kcal
Total Fat	11 g
Saturated Fat	1.5 g
Carbohydrates	33 g
Fiber	4 g
Sugars	2 g
Protein	4 g
Sodium	~420 mg
Potassium	~750 mg
Vitamin C	~25% DV