



Crispy Smashed Potato Salad

Crunchy yet tender potatoes with a creamy herb dressing

- 1-1/2 pounds petite gold gourmet potatoes
- 3 Tablespoons canola oil as needed
- Salt and black pepper to taste
- 1/4 cup sour cream
- 1/4 cup mayonnaise
- 2 teaspoons honey
- 2 teaspoons Dijon mustard
- 1-1/2 teaspoons fresh thyme
- 1-1/2 teaspoons fresh oregano
- 1 to 2 Tablespoons milk if needed
- 1 bunch watercress, big stems removed, coarse chop
- 1/8 red onion, peeled, sliver cut, blanched

Heat oven to 450 degrees F. Lightly grease foil lined 10x15 inch pan.

To boil potatoes: Wash potatoes; place in large pot; cover with 1-inch cold salted water; bring to a boil. Reduce heat; simmer until tender about 18 minutes. Drain water from potatoes; return potatoes to pot to dry.

Prepare potatoes for baking: Work with one potato at a time. Flatten soft potato with a pounder tool or bottom of a measuring cup to lightly flatten the potato.

Place oil on prepared baking sheet; place flattened potatoes on sheet; turn to cover with oil. Season with salt and black pepper. Bake in preheated 450-degree F oven for about 25 minutes, turning potatoes once during baking. Potatoes should be crispy.

Meanwhile prepare dressing: In a small bowl, combine sour cream, mayonnaise, honey, mustard, thyme, and oregano. Add milk if dressing is too thick.

To serve on large platter: Line with watercress and slivered onions; layer roasted potatoes overlapping slices; drizzle with desired amount of dressing serve remaining sauce separately in a small bowl in center of serving platter. Serve warm.

To serve in large bowl: Combine warm potatoes with dressing. Add watercress and red onions. Serve warm. Serves: 4 to 6

Recipe idea Inspired by: The original recipe was created by reader Kim Smithers in the Chef Watson potato salad challenge. For More Information: See: <https://www.bonappetit.com/recipe/smashed-potato-salad>

About the Recipe: The potato salad is filled with smashed potatoes, tender inside and crispy outside. Serve this with healthy watercress, red slivers of red onions, and toss with a slight sweet cream dressing. This recipe is fancy enough to serve on a platter for your elegant parties and yet perfect to combine in a big bowl for a casual get-together potato salad.