Smashed Potatoes

BY **CHEF VINCENT "VIN" CONNELLY**, KITCHEN MANAGER, CAMBRIDGE RINDGE AND LATIN SCHOOL

A wildly popular fat-free potato dish—crisp, lightly spiced, and hot from the oven. The kids love these potatoes—they want any entrée they accompany—so pair them up with a dish that's not so easy to sell.

- 31 pounds washed red or yellow potatoes
- 2½ cups olive oil
- 6 tablespoons kosher salt
- 3 tablespoons plus 2 teaspoons black pepper

YIELD: 100 SERVINGS (K–5) ✻ SERVING SIZE: ¾ CUP

Preheat oven to 400°F.

Boil the potatoes until very tender. When they begin to float, it is a good indication they are ready.

With a large paddle or in a mixer, roughly "smash" the potatoes.

Add oil, salt, and black pepper. Transfer the potatoes to two 4-inch hotel pans.

Drizzle a bit more oil on top of the potatoes and transfer to the oven.

Roast until a golden crust forms, approximately 15 minutes.

NUTRITIONAL INFORMATION

CALORIES: 173; SODIUM: 441.48 MG; SATURATED FAT: 3.89%

USDA REQUIREMENTS MET

¾ CUP STARCHY VEGETABLE

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