

"Smashed" Baby Red Potatoes With Lemon Vinaigrette

Vinaigrette Ingredients:

Zest of 2 Lemons
Juice of 1 Lemon, about 3 tbsp.
1 tbsp. fresh chopped Thyme
2 tbsp. fresh Italian Parsley, chopped
Kosher Salt, freshly ground Black Pepper
3-4 tbsp. Extra Virgin Olive Oil

Ingredients for the Potatoes:

1 lb. small Red Potatoes
3 garlic cloves
Approx. ¼ cup Extra Virgin Olive Oil

Directions:

Whisk all together...the zest and juice of the lemons, thyme, parsley, salt and pepper. Whisk in the olive oil...taste...adjust seasonings, if necessary, and set aside.

Boil potatoes, drain and let cool. When cool, "smash" open with the palm of your hand. In a skillet, heat olive oil, which you have infused with 3 cloves of garlic. Add the "smashed" potatoes and fry a few minutes on both sides until golden brown. Remove the garlic cloves and discard. Pour the vinaigrette over the top of the potatoes.

Remove and serve on a warm platter.

Of course, the vinaigrette is equally delicious on salads, chicken or fish!!