

CRISPY SMASHED POTATO TOPPED WITH GREMOLATA AND SERVED WITH GRILLED CHICKEN



Serving: 4 - 6

Cooking Time: 20 minutes

Prep Time: 10 minutes

INGREDIENTS

- 60ml (¼ cup) olive oil

- 2kg baby potatoes, skin on
- Salt, to taste
- **Gremolata**
- 125ml (½ cup) olive oil
- 10ml (2 tsp) vinegar
- 90ml capers, drained and finely chopped
- 30ml anchovy, mashed
- 2 garlic cloves, mashed
- Fresh flat-leaf parsley finely chopped

INSTRUCTIONS

Tip: Gremolata is a chopped herb condiment, it is classically made of lemon zest, garlic and parsley and it is traditionally used to accompany ossobuco alla Milanese. Also used as a garnish in many dishes

1. Preheat the oven to 180°C
2. Spread 30ml (2 tbsp) of the oil into a large baking sheet and place each potato on the sheet. Season and bake until just soft, for (+/- 20 minutes)
3. Once cooked gently press each potato until crushed but still intact. Brush the tops with the remaining oil and roast until golden and crispy, for (+/- 25 minutes).
Season
4. For the gremolata, combine the oil, vinegar, capers, anchovy and garlic and stir in the parsley. Drizzle over the potatoes and serve with grilled chicken