Garlic Smashed Red Potatoes

SIDES

YIELD	ACTIVE	TOTAL	PER SERVING
Serves 4–6	15 min	≈1 h	243 kcal · 303 mg Na · 4 g protein

EQUIPMENT
Large saucepan · Small skillet · Mixing bowl + whisk · Paring knife

#	INGREDIENT	MASS	VOLUME	PROCEDURE
1	Butter, unsalted	57 g	4 tbsp	**Make the garlic butter.** Melt the butter in the skillet over medium heat. When the foam subsides, add the rosemary and the minced garlic. Cook until fragrant, ≈30 s. Take it off the heat and set it aside for step 4.
	Rosemary, fresh*, chopped*		½ tsp	
	Garlic*, minced, for the butter*	3 g	1 clove	
2	Baby red potatoes*, unpeeled, scrubbed*	907 g	2 lb	**Boil the potatoes.** Put the potatoes, the 2 whole garlic cloves, the salt and the bay leaf all in the saucepan together. Add cold water until everything is covered by 1 in. The garlic boils with the potatoes, which makes it soft and mild. Bring to a boil, then lower to a gentle simmer. Cook until a paring knife slides into a potato with no resistance, 35–45 min (check early; baby reds cook faster).
	Garlic*, peeled, left whole, for the pot*	6 g	2 cloves	
	Kosher salt, Morton*, for the water*		1¼ tsp	
	Bay leaf		1	
3				**Drain.** Scoop out ½ cup of the cooking water and save it. Drain the pot in a colander. Throw away the bay leaf. Pick out the 2 boiled garlic cloves and save them for step 4. Put the potatoes back in the empty pot and let them stand uncovered until their surfaces look dry, ≈5 min.
4	Cream cheese, Philadelphia*, room temp*	113 g	4 oz (½ brick)	**Make the sauce** while the potatoes dry. In the mixing bowl, mash the 2 boiled garlic cloves with a fork. Add the garlic butter from step 1 and the cream cheese, and whisk until smooth. Whisk in ¼ cup of the saved cooking water, the salt and the pepper.
	Kosher salt, Morton*, for the sauce*	3 g	½ tsp + pinch	
	Black pepper		½ tsp	
5				**Smash and serve.** In the pot, smash the potatoes with a spoon just enough to break the skins. Fold in the sauce until it’s mostly absorbed, leaving some chunks. Add more of the saved cooking water, 1 tbsp at a time, until they’re slightly looser than you want; they thicken as they stand. Taste, add salt and pepper if needed, and serve.

Source: America's Test Kitchen (Garlic-Rosemary Smashed Potatoes)
georgemain.com/recipes/sides/garlic-smashed-red-potatoes

NUTRITION	MASS	CALORIES	SODIUM MG	PROTEIN G
Butter, unsalted	57 g	407	6	0
Garlic	9 g	13	2	1
Baby red potatoes	907 g	635	163	17
Cream cheese, Philadelphia	113 g	405	446	8
Kosher salt, Morton	3 g	—	1,200	—
Total		**1,460**	**1,817**	**26**
Per serving (1/6)		**243**	**303**	**4**

Nutrition: USDA FoodData Central: SR Legacy (red potatoes with skin, unsalted butter, garlic) and Branded Foods labels (Philadelphia, Morton). Salt in the cooking water mostly drains away and isn't counted; neither are rosemary, bay leaf or pepper.

NOTES

- The garlic is used two ways: 1 minced clove goes in the butter (step 1), and 2 whole cloves boil with the potatoes (step 2). Both end up in the sauce. Want more garlic? Boil extra whole cloves.
- Keep the potatoes about the same size so they finish together. Morton amounts match the weight of ATK's table salt.