

Potatoes - Garlic Cajun Smashed Potatoes

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2 ½ pounds baby red potatoes, 12 potatoes, 1 ½ to 2 inches wide each

½ cup (1 stick / 113 g) unsalted butter, melted

2 teaspoons garlic, minced

2 teaspoons Cajun seasoning

parsley, chopped (for garnish)

½ teaspoon kosher salt, or to taste

Wash and boil the potatoes in salted water for 15-20 minutes, or until fork-tender. (Depending on the size of the potatoes, boiling times may vary.) Preheat the oven to 425°F* and line a large baking sheet with parchment paper. Drain the potatoes, pat them dry, and place them on the lined baking sheet. Use a potato masher or the bottom of a sturdy glass to smash the potatoes to about ¼-inch thick. In a small bowl combine melted butter, garlic, and Cajun seasoning. Brush the smashed potatoes with the butter mixture, reserving some to brush on after flipping over the potatoes. Bake for 25 minutes. After 25 minutes, flip over the potatoes and brush the remaining butter mixture over the tops of the potatoes. Bake for an additional 15-20 minutes, or until the edges are crispy. (Cooking times may vary, depending on the size of the potatoes.) Let the potatoes rest for about 5 minutes before serving. Top with parsley for garnish. Salt to taste.