



LOADED SMASHED POTATOES

From the kitchen of Mom Dudley

Ingredients:

- 1.5 lbs. baby potatoes
- 2 tsp salt (for the boiling water)
- 2 Tbsp olive oil
- 1/2 Tbsp everything bagel seasoning
- 1 cup shredded cheddar
- 1/3 cup sour cream
- 2 green onions, sliced

Directions:

Place the baby potatoes in a large pot and add enough water to cover the potatoes by one inch. Add 2 tsp salt to the water.

Place a lid on the pot and bring the water up to a boil over high heat. Boil the potatoes for about 10 minutes, or until they are very tender. You can test the tenderness by piercing the potatoes with a fork. They need to be very tender, so they smash easily.

While the potatoes are boiling, preheat the oven to 425°F. Line a large baking sheet with parchment paper. Combine the olive oil and everything bagel seasoning in a small bowl.

Drain the potatoes and let them cool for about few minutes, then transfer them to the baking sheet. Use a heavy-bottomed glass or a potato masher to smash each potato until it's relatively flat.

Brush the olive oil and seasoning over the surface of the smashed potatoes.

Bake the smashed potatoes in the preheated 425°F oven for about 30 minutes, or until the edges are golden brown and crispy.

Remove the potatoes from the oven, then top with the shredded cheese. Return them to the oven for a few more minutes, or just until the cheese is melted.

Finally, top each potato with a tiny dollop of sour cream and sliced green onions, then serve!