

## Roasted Smashed Potatoes

Weigh 2 lbs. of fingerling, baby reds, Yukon golds or russet potatoes

Cut potatoes into 1 to 2 inch pieces

Cut 1 medium sweet onion into thin wedges

Season with 2 tablespoons olive oil  
½ teaspoon salt  
½ teaspoon pepper  
2 cloves garlic, finely chopped

Roast potatoes and onion in 400-degree oven for 35 to 40 minutes or until lightly browned and fork tender.

While potatoes are roasting, make herbed butter.

### Herbed Butter

Soften ¼ cup salted or unsalted butter

Season with ¼ cup chopped parsley, chives, dill and/or mint  
2 tbsp. chopped green onions

Smash or mash roasted potatoes with fork.

Mix in 2 tbsp. herbed butter.

Serve with remaining herbed butter.

Forage your garden or forest beds throughout spring. Look for tender clover, purslane, and lambs quarter. Gently pick leaves and sprinkle over smashed potatoes.

As your garden grows, thin radish, spinach, and beet. Sprinkle on potatoes, or mix into salads.

4 to 6 servings.