

# LOADED CRUSHED POTATOES

## INGREDIENTS:

- 1 lb. baby red potatoes
- 2 T. olive oil, split
- 1 t. garlic powder
- 1 C. shredded cheddar cheese (or shred alternative of your choice)
- ¼ C. minced fresh chive or green onion tops
- 1 C. Dill & Sour Cream Potatoes, lightly crushed

## DIRECTIONS:

1. Preheat oven to 400°.
2. Line a baking sheet with parchment paper. Place potatoes on the parchment lined baking sheet and coat with half the olive oil (1 T.); sprinkle with the garlic powder and with sea salt.
3. Place in the oven and roast for 20 minutes or until a knife easily slips into the potato.
4. Remove from the oven and, using the bottom of a sturdy glass, crush each potato gently just until the skin splits.
5. Drizzle with remaining olive oil and sprinkle with the shredded cheddar cheese.
6. Place back in the oven for 5-6 minutes until cheese melts. Use a spatula to place potatoes on a platter and sprinkle the top with the minced green onion and Dill & Sour Cream Potatoes. Try not to eat them all yourself!!