

Smashed Potatoes with Parmesan Reggiano

1 pound mini red potatoes (boiled for 12-15 minutes till fork tender)

Olive oil

Salt and pepper to taste

½ cup Parmesan reggiano grated

Drain potatoes transfer to an oiled baking sheet. Smash the potatoes with your hand. Flip over to coat both sides with the oil, season with salt and pepper. Bake at high heat 400F for 5 minutes. Flip potatoes over sprinkle with cheese and bake another 5 minutes. You might want to make a ton they are that good.