

Garlic Baby New Smashed Potatoes

Ingredients:

2 pounds unpeeled baby red potatoes cut in half if large
6 cloves garlic, halved
2 Tbsp butter
2 Tbsp heavy cream
1/4 cup chicken stock
Salt and freshly ground black pepper to taste
1/8 cup chopped chives
2 Tbsp bacon bits

Directions:

1. Gently boil red potatoes and garlic in salted water until tender.
2. Drain.
3. Using the back of a large spoon, smash each potato once so the pieces are very large and chunky.
4. Add butter, cream, chicken stock, salt, and pepper.
5. Stir gently to combine.
6. Fold in chives and bacon bits.
7. Gently reheat if necessary.
8. Serve hot.

From the kitchen of Chef Leo Pantel
Executive Chef at the Conexus Arts Centre

