

MASALA SMASHED POTATOES

(slightly modified from Modern Indian)

for yogurt sauce:

- 1 cup Greek yogurt
- 1/3 cup fresh cilantro leaves, minced
- 1 tablespoon finely chopped mint
- 2 tsp fresh lemon juice
- 3/4 tsp salt

for Masala potatoes

- 12 baby potatoes
- 2 tsp salt
- 1/2 cup olive oil
- 1 tsp turmeric
- 1 tsp red chili powder
- 1 tsp coriander
- 1 tsp salt
- 1 tsp chaat masala

Heat the oven to 400F.

Make the sauce by mixing all ingredients in a high-speed blender. You should have a drizzle consistency. Adjust with a little bit of water, if needed.

Add the potatoes to a pot with water to reaching a level 1 inch higher than the potatoes. Add the 2 tsp salt. Boil for 20 minutes until tender. Drain and reserve to cool so you can handle them for the next step.

Make the olive oil sauce by mixing all the spices into the 1/2 cup oil. Whisk well. When the potatoes are cool enough to handle, add them to a baking sheet sprayed with oil. I used a non-stick aluminum foil to protect the baking sheet. Place the potatoes over and, using a flat-bottomed glass, gently press each potato to flatten until each one is no thicker than 1/2 inch.

Brush each potato generously with the olive oil mixture. Place in the oven and roast for about 25 minutes. I flipped the potatoes and let them roast for 5 minutes longer. Remove and let cool for 5 minutes or so. Serve with the yogurt sauce drizzled all over them.