



[Chunky Parmesan Smashed Potatoes](#)

Recipe found on [AnnsEntitledLife.com](#)

Prep Time: 20 Minutes

Cook Time: 25 Minutes

Chunky Parmesan Smashed Potatoes Mise en Place:

- Deep Pot
- Small Pan
- [Spatula](#)
- [Measuring Cup](#)
- [Measuring Spoons](#)
- Strainer
- [Potato Masher](#)
- Serving Dish

Chunky Parmesan Smashed Potatoes Ingredients:

- 1 lb Baby Yukon Gold Potatoes (approximately 13 – 15)
- ¼ cup Half and Half
- 3 TBSP Butter
- ¼ cup Parmesan Cheese, freshly grated
- 1/3 cup Sour Cream
- ½ tsp Garlic Powder
- ½ tsp Dried Basil Powder
- ¼ tsp Salt
- ¼ tsp Pepper

Chunky Parmesan Smashed Potatoes Directions:

- Cut washed Yukon gold potatoes into quarters, place them in a deep pot, and completely cover potatoes with water. Bring to a boil and cook until the potatoes are tender, about 20 minutes.
 - While the potatoes cook, add the half-and-half and all of the seasonings to a small pan. Whisk to combine, and let it warm through over low heat. Do not let this boil. You just want it warmed. Set aside.
 - When the potatoes are tender, drain well and return potatoes to the pot.
 - Add butter to the potatoes; mash with potato masher.
 - Pour the warmed half-and-half mixture, sour cream, and Parmesan cheese into the smashed potatoes; stir with a spatula until just combined.
 - Taste the potatoes and adjust the seasoning to your liking.
 - You can serve these as right now or brown the top a little for an extra layer of flavor and texture. To brown the top: scoop the potatoes into an oven-safe dish, and sprinkle the top of the potatoes with extra Parmesan cheese. Place directly under the broiler for 2 to 3 minutes or until nicely browned.
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- Makes 4 servings Chunky Parmesan Smashed Potatoes