

SMASHED POTATOES WITH SALSA VERDE

From the Kitchen of: Bill Brinkerhoff, Co-Founder, Argus Farm Stop

Preparation Time: 20 minutes | **Cook Time:** 40 minutes | **Yield:** 8 small plates

"These crispy potatoes pair perfectly with the tangy, herby sauce. This plant-based recipe is adapted from The Agrarian Kitchen, a restaurant in Tasmania, Australia. Nearly all of the ingredients can be purchased from local farmers and found at Argus Farm Stop," says Bill.


INGREDIENTS:

- 4 pounds potatoes, washed, but not peeled
- 1 cup flat leaf parsley, finely chopped
- 1/2 cup basil, finely chopped
- 1/4 cup dill, finely chopped
- 1/2 cup olive oil, plus more as needed to coat potatoes
- 2 cloves garlic, peeled
- 2 tbsp Dijon mustard
- 1 ounce red wine vinegar
- 3 Tablespoons capers

MAKE HERB BOMBS:

"While nothing can beat a fresh herb, when it comes to preventing food waste, the freezer is your friend!

Try blitzing your fresh herbs, such as basil, dill, parsley, and scallions, in the food processor with olive oil, then freeze the mixture in an ice cube tray. You now have delicious bombs of herby flavor that last for months and can easily be added to any future meal, including sauces, stir fry, soup, and pesto," says community member Azella Markgraf.



INSTRUCTIONS:

- Preheat the oven to 400° F.
- In a large saucepan over medium-high heat, add the potatoes and a pinch of salt, then cover them with cold water.
- Bring the potatoes to a boil, then simmer them until they are tender when poked with a fork, then drain and set them aside to cool.
- To make the salsa verde, in a medium-sized bowl, add the finely chopped herbs and 3 ounces of olive oil.
- Using a mortar and pestle or food processor, crush the garlic clove with a pinch of salt until it is smooth, then add it to the bowl with the herbs and oil.
- Stir in the mustard and vinegar, and enough oil to make the salsa verde quite runny. Season it with freshly ground black pepper and set it aside.
- Place the boiled potatoes onto an oiled baking sheet and use a jar or flat-bottomed glass to press each potato to flatten them slightly.
- Drizzle each potato with olive oil, season them with flaky salt, and place them into the oven, roasting until the potatoes are crispy on the edges, about 30 minutes.
- Heat some olive oil in a small frying pan, then drain the capers and add them to the hot oil, frying until they are crisp. Remove the capers using a slotted spoon, placing them onto a plate lined with a paper towel.
- To serve, arrange the potatoes over a platter, drizzle them with the salsa verde, and sprinkle them with the fried capers.