



Simply Smashing Little Potatoes 3-Ways

Makes 24 servings

Ingredients:

1 lb The Little Potato™ Company Potatoes (approximately 24)
½ cup vegetable oil
Salt and pepper to taste
1 cup Boursin® Garlic & Fine Herbs Cheese
1 cup Boursin® Shallot & Chive Cheese
3 cups mixed vegetables (cucumbers, mini tomatoes, bell peppers)
1½ cups smoked salmon
1 shallot, chopped
1 Tbsp dill pickle, chopped
1 Tbsp olive oil
¼ tsp curry powder
2 Tbsp chives, chopped
Zest and juice of 1 lime
1 Tbsp McCormick® Taco Seasoning
1 cup guacamole
½ cup cheddar cheese, shredded
12 grape tomatoes, sliced
2 green onions, sliced
1 jalapeño, seeded and sliced
½ cup cilantro, chopped

Instructions:

Preheat oven to 400 F. In a large boiling pan, cover potatoes with water and boil for 5 minutes. Drain. Transfer to a baking sheet. With a heavy spatula or the bottom of a mug, gently smash the potatoes until flattened into round circles. Brush with vegetable oil. Sprinkle with salt and pepper. Roast for 10 to 12 minutes. Flip and roast for an additional 10 to 12 minutes, or until golden and crispy. Serve immediately.

Continued on page 2

For more recipe ideas, go to Costco.com and search: **Quick & Easy**





Continued

Simply Smashing Little Potatoes 3-Ways

1. Dippin' Little Potatoes:

Spread Boursin® Garlic & Fine Herbs Cheese. Top with vegetables.

2. Smoked Salmon Potatoes:

Spread Boursin® Shallot & Chive Cheese. In a small bowl combine salmon, shallot, pickle, olive oil, curry powder, chives and lime. Top with salmon mixture.

3. Little Potato Nachos:

Sprinkle with taco seasoning. Top with guacamole, cheddar cheese, grape tomatoes, onion, jalapeño and cilantro.

For more recipe ideas, go to [Costco.com](https://www.costco.com) and search: **Quick & Easy**

