

## Cumin Smashed Potatoes

***Serves four***

16 small potatoes

Olive oil

Cumin

Oregano

Salt

Pepper

Wash the potatoes well and place them in a pot with salted water. Cook the potatoes until you can pierce them with a fork. Do not overcook them. Remove them from the water one at a time on to a dish and allow cooling.

Heat your oven to 400 degrees F (200 C).

Place the cooked and cooled potatoes on a baking sheet leaving enough room between them to spread. Use the bottom of a glass to smash them against the baking sheet.

Drizzle all the potatoes with some olive oil. Sprinkle some salt, a little bit of cumin and oregano and some black pepper on every potato.

Place the baking sheet into the oven and bake them for about 20 minutes until the potatoes are nice and crisp.

Serve as is or with a side of salsa or ketchup or sour cream. Enjoy!