

## Smashed potatoes

### Ingredients

1 bag baby potatoes

olive oil

spices: paprika, cumin (or any other spices of choice)

seasoning

fresh coriander

dip: 2 tbsp mayonnaise, 1 tsp vinegar, 1 tbsp sweet chilli sauce, chilli flakes

### Instructions

1. Preheat oven to 180 degrees Celsius.
2. Boil your potatoes until you can easily insert a fork into them (about 30-40 minutes).
3. Lay out on an oiled oven tray.
4. Use the back of a glass to gently smash them flat.
5. Drizzle with olive oil and spices.
6. Bake for 25 minutes until golden and crunchy.
7. Combine dip ingredients to make dip. Serve with fresh coriander.