

Golden & Crispy Smashed Potatoes (Air Fryer or Skillet)

EVERYDAY EDITED 

Prep 15 min | Cook 45 min | Total 1 hr | Makes 4 side-dish servings

INGREDIENTS	
1 1/2 lb	baby Yukon Gold or baby yellow potatoes, scrubbed
2 tbsp	olive oil for the air-fryer method
1/2 tsp	kosher salt, plus more for boiling, sauce and finishing
1/4 tsp	black pepper
1/2 tsp	garlic powder
1/4 tsp	smoked paprika (optional)
	Neutral high-heat oil, 1/4-1/2 inch deep in skillet (skillet only; replaces brushing oil)
1/2 cup	labneh (optional sauce)
1 tbsp	lemon juice (optional sauce)
1 tbsp	olive oil (optional sauce)
2 tbsp	Frank's RedHot or Crystal hot sauce (optional drizzle)
1 tbsp	melted butter (optional drizzle)
1/2 tsp	honey (optional drizzle)
	Chopped parsley or chives and flaky salt, to finish (optional)

DIRECTIONS	
01	Boil: Cover potatoes with cold salted water. Bring to a boil, then simmer 15-20 minutes until very fork-tender; larger potatoes may need longer.
02	Dry and smash: Drain and steam-dry 5-10 minutes. Press with a flat-bottomed glass to 1/2 inch thick, keeping each potato intact. Dry any damp surfaces. Choose EITHER air frying OR skillet frying below.
03	Ninja or regular air fryer: Select Air Fry at 400 deg F (about 200 deg C). Preheat about 3 minutes, or follow your model's guidance. Brush both sides with 2 tbsp olive oil; add salt, pepper, garlic powder and optional paprika. Arrange in one uncrowded layer.
04	Air fry 15-20 minutes per batch, flipping gently at 10 minutes. Add 2-4 minutes if needed for golden, crunchy edges. Repeat without stacking. The 1-hour total includes boiling and one batch; add 15-24 minutes per extra batch.
05	Skillet alternative: Skip steps 3-4. Dry potatoes thoroughly to limit splattering. In a heavy, deep-sided skillet, heat 1/4-1/2 inch neutral oil to 350-375 deg F over medium-high heat; use a frying thermometer. Reserve seasonings for after frying.
06	Carefully lower potatoes into oil, away from you. Fry in uncrowded batches for 3-4 minutes per side until golden; adjust heat to maintain temperature. Drain on a wire rack over a tray and immediately add reserved seasonings.
07	Optional labneh: Mix 1/2 cup labneh, 1 tbsp lemon juice, 1 tbsp olive oil and a pinch of salt. Add 1-2 tsp water to loosen if needed. Labneh is thick strained yogurt; plain Greek yogurt also works.
08	Optional drizzle: Mix 2 tbsp hot sauce, 1 tbsp melted butter and 1/2 tsp honey. Plate potatoes over labneh; add drizzle, herbs and flaky salt to taste. Serve immediately so the sauce does not soften the crispy edges.