



CRISPY SMASHED POTATOES WITH SUNDRIED TOMATO PESTO AND SOUR CREAM DRIZZLE

SERVES 6 PREP TIME: 30 MINS

Ingredients:

- 1 Jar Jars of Goodness Sundried Tomato Pesto
- 600gms Baby potatoes
- Fresh Basil for garnish
- Sour cream dressing (blend together and store in squeeze bottle)
 - 1/4 teaspoon kosher salt
 - Freshly ground black pepper, to taste
 - 1/4 teaspoon sugar
 - 1/8 teaspoon [garlic powder](#)
 - 3 tablespoons vegetable oil
 - 1 tablespoon [white wine vinegar](#)
 - 1/4 cup sour cream

Method:

Preheat oven to 200C. Boil potatoes (15 mins) Lay on baking tray covered with parchment. Smash with bottom of glass. Spoon 1 tsp pesto and cover over potatoes. Gently flip and spread pesto on other side. Bake for 10 mins. Flip and bake on other side. Remove and drizzle dressing and garnish with torn basil leaves.