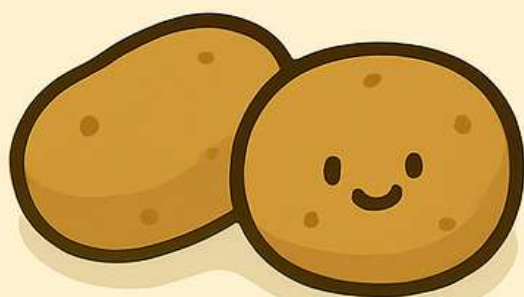


# INGREDIENTS FOR CHEESY SMASHED POTATOES



**600 g of  
potatoes**

Simply smashed,  
they are happy.



**30 g of butter**

What you need  
to feel cozy.



**2 tbsp  
of  
olive  
oil**

Gives  
potatoes  
a pep.



**70 g  
grated  
cheese**

A real  
rind of  
pleasure.



**Salt**

Obviously,  
seasoning.



**Herbs**

Their virtues  
speak  
volumes.

# Cheesy smashed potatoes

## STEP 1

Boil 4 potatoes.  
No need for small talk.



## STEP 2

Drain, then smash with a fork.  
Add some salt, pepper, olive oil.



## STEP 3

Add small piles on a baking tray.  
No need for perfection.



## SPRINKLE

grated cheese & herbs  
(Provençal or other...)



## STEP 5

Cook at 180°C for 20-25 min.



That crispiness = they're ready.

## SERVIR

Hot.

Or lukewarm.  
Or alone in the silence.

