



Smashed Potato Parmesan

Ingredients

- 1 1/2 pounds waxy potatoes
- 16 oz tomato sauce
- ½ cup [Fustinis Parmesan-Asiago Tapenade](#)
- 1 cup parsley leaves, chopped
- 1 lemon, zested, segmented, and chopped
- 2 tablespoons [Fustini's Gremolata olive oil](#)
- 1 teaspoon [Fustini's Pyramid Flake salt](#)

Directions

Step 1.

Put the potatoes in a pot of heavily salted, cold water. Bring up to a boil and cook until fork tender. Let the potatoes cool until you are able to handle them, then smash them flat onto a sheet tray.

Step 2.

Spoon a little tomato sauce on the potatoes and top with some parmesan asiago tapenade, put under the broiler until bubbly and golden brown.

Step 3.

Meanwhile make the gremolata by combining the parsley, lemon segments, lemon zest, and Gremolata oil in a bowl. Toss together.

When the potatoes are finished, remove them to a plate and top them with the Gremolata and finish with Fustini's Pyramid Flake salt.