

SMASHED POTATOES WITH TOASTED CUMIN VINAIGRETTE

Sometimes the simplest ideas are the most smashing, like this fun presentation that's as simple as cooking yellow potatoes until tender, then pressing them under a heavy saucepan until they're lightly flattened and roasting them until golden. To serve, add virtually any big-flavored sauce or drizzle, like the one suggested here – a light vinaigrette with the sizzle of toasted cumin seeds.

Ingredients	Amounts
Pure olive oil	2/3 cup
Extra virgin olive oil	1/3 cup
Freshly squeezed lemon juice	1/3 cup
Cumin seed, toasted and ground	¼ cup
Salt and black pepper	As needed

Method

1. Whisk together oils, lemon juice and cumin seeds. Season with salt and pepper

Yield: 1 ½ cups

Vinaigrette recipe created by Chef Joyce Goldstein, food writer and consultant