


Herbed Baby Potatoes and Sausages

Recipe By *Estee Kafra*



Cooking and Prep: 
1.5 h

Serves:  6

No Allergens

Preference: Meat

Difficulty: Easy

Occasion: Shabbat

Diet: Gluten Free

Source: Family Table by
Mishpacha Magazine

This is an easy dinner idea that your kids can make. “Smashed” potatoes are an all-time favorite in my house with all ages, and the sausages make it extra yummy, as well as a one-dish meal, which is always Mom’s favorite. Here I used sausages, but regular hot dogs work as well.

Ingredients (6)

Main ingredients

- 2 pounds (900 grams) baby potatoes, washed
- oil, for greasing pan, plus more for drizzling
- Haddar Kosher Salt**, for sprinkling
- black pepper for sprinkling
- dried rosemary, for sprinkling

1 package spicy sausages or hot dogs, sliced

Start Cooking

Prepare Potatoes

1. Preheat oven to 350 degrees Fahrenheit (180 degrees Celsius).
2. Arrange potatoes in a single layer on a rimmed baking sheet that has been rubbed with oil.
3. Cover well and bake for 45 minutes to one hour.
4. Remove tray from oven and uncover. Increase oven heat to 400 degrees Fahrenheit (200 degrees Celsius).
5. Using the back of a glass, smash the potatoes just so that they crack, but are not too flat.
6. Drizzle with oil and sprinkle with salt, pepper, and rosemary.
7. Roast uncovered for about 20 minutes or until potatoes are becoming crispy.
8. Add the sliced sausages and mix.
9. Roast for six to eight more minutes, until sausages start crisping slightly.

Credits

Photography: Daniel Lailah

Styling: Amit Farber