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## SMASHED AND CRISPED POTATOES AND GREEN SAUCE

*Adapted from Roasted Chicken with...*

We did these potatoes in our last cookbook, and they're perfect with chicken, so here they are again. They're known in some parts of the globe as Waxman Potatoes, thanks again to Jonathan Waxman, and they get boiled, smashed, and crisped in a bunch of olive oil. What's to improve on?

Waxman likes serving these guys with salsa verde, a sauce that's bright, briny, and a little funky from the capers and anchovy. Unlike some restaurants where the salsa verde is a smooth green puree, ours is not. Ours is basically a chunky green relish that just gets chopped up on a board or in a food processor.

### Green Sauce

1 bunch Italian parsley, leaves and some stems  
1 tablespoon salt-packed capers, quickly rinsed  
2 cloves garlic, peeled  
2 anchovy fillets  
Zest and juice of 1 lemon  
1/2 cup extra-virgin olive oil  
Kosher salt

### Smashed and Crisped Potatoes

2 pounds thin-skinned potatoes, such as Yukon gold  
2 tablespoons plus 1 teaspoon kosher salt  
1/4 cup extra-virgin olive oil  
1 roasted chicken, warm

**MAKE THE GREEN SAUCE** In a food processor (or with a mortar and pestle), combine the parsley, capers, garlic, anchovies, and lemon zest. Process until the parsley is roughly chopped. Stir in the lemon juice and oil. Taste and add salt if necessary (usually not needed because the capers and anchovies are salty).

**MAKE THE SMASHED POTATOES** Place the potatoes and 2 tablespoons of the salt in a stockpot. Cover with cold water by 2 inches. Bring to a simmer over medium-high heat and cook until the potatoes are just barely tender when pierced with a fork. This usually takes 10 to

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15 minutes, but start checking at 10 minutes. They should feel a bit firm—not quite mashable. Drain off the water and let the potatoes cool. This can be done ahead and the potatoes can be stored in the refrigerator for up to 5 days.

When you are ready to finish the potatoes, use the palm of your hand to smash them gently. You want to expose the flesh but not smash the potatoes to bits.

Heat a large sauté pan over medium-high heat. Add the oil and, working in batches if necessary, add the potatoes in a single layer. Season with the remaining 1 teaspoon salt and cook until the potatoes are golden brown on both sides, about 5 minutes a side.

**PUT IT TOGETHER AND SERVE** Place the potatoes around a platter, drizzle with about ½ cup of the green sauce, and serve.

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