



## Crushed Yukon Gold Potatoes with Lemon



Chef Dan Holzman of NYC's Meatball Shop crushes his skin-on potatoes right in the saucepan and adds lemon and parsley for terrific flavor.

**Slideshow:** [More Mashed Potato Recipes](#)

TOTAL TIME: 40 MIN    SERVINGS: 6

### INGREDIENTS

- 3 pounds large Yukon Gold potatoes, quartered**
- 2 tablespoons kosher salt, plus more for seasoning**
- 3/4 cup extra-virgin olive oil**
- 2 tablespoons fresh lemon juice**
- 1/4 cup chopped parsley**

[BUY INGREDIENTS](#)

### INSTRUCTIONS

- 1** In a large saucepan, cover the potatoes with cold water, add the 2 tablespoons of salt and bring to a simmer. Cook over moderate heat until the potatoes are tender, about 20 minutes.
- 2** Drain in a colander and let stand for 3 minutes to dry out. Return the potatoes to the saucepan and add the olive oil, lemon juice and parsley. Season with salt and mix and crush gently with a wooden spoon. Transfer to a bowl and serve.

PHOTO

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