



# Garlic and Herb Roasted Christmas Reds

## The Little Potato That Could

Let's talk about red potatoes. They are humble little things. They grow quietly under the dirt. But they hold so much goodness inside.

I never peel them. The skin is the best part. It gets nice and crisp. It also holds the potato together when we give it a gentle smash. That's the secret step. What was your favorite potato dish when you were little? Mine was simply boiled with a big pat of butter.

## A Smash and a Sizzle

The magic happens after the boil. You drain those tender potatoes.

Then you give each one a little press with a spoon. Don't mash it flat. Just a gentle crush. I still laugh at that sound. It's a soft, happy pop.

This smash is important. It creates little nooks and crannies. Those spots catch all the garlic butter. Every bite gets a taste of the herby sauce. This matters because flavor should be in every single mouthful, not just on the outside.

## **Butter, Garlic, and a Hug**

Now for the good part. You melt butter in the same warm pot. Doesn't that smell amazing? Then you add the minced garlic. Cook it just until you can smell it. That's about 30 seconds.

\*Fun fact\*: Cooking the garlic takes away its sharp bite. It makes the flavor warm and cozy. Off the heat, stir in the fresh chives and parsley. This green confetti makes everything bright and happy. Do you prefer chives or green onions on your potatoes?

## **Why We Use Fresh Herbs**

I know dried herbs are handy. But for this, fresh is best. They are like a sprinkle of summer in the middle of winter. Parsley is fresh and clean. Chives are like a mild, friendly onion.

Using them fresh matters. It teaches us to taste the seasons. Food tastes more alive. It connects us to the garden, even in December. A little story: my grandson once called parsley "tree confetti." I think he was right.

## Bringing It All to the Table

Finally, you add the smashed potatoes back to the pot. Gently stir them in the garlic herb butter. They will break up a little more. That is perfectly fine. It just means more flavor everywhere.

See also [Festive Noodle Casserole](#)

Slide them onto a platter. They are rustic and beautiful. The red skins, green herbs, and golden butter shine. This dish feels like a celebration. What side dish are you most excited to make this year? Share with me, if you like. I love hearing your plans.

## Ingredients:

Ingredient	Amount	Notes
Small red potatoes	2 pounds	Unpeeled
Salt and pepper	To taste	Plus 2 tbsp salt for boiling
Unsalted butter	6 tablespoons	
Garlic clove	1	Minced
Fresh chives	2 tablespoons	Minced
Fresh parsley	2 tablespoons	Minced



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### Instructions

**Step 1:** Put your potatoes in a big pot. Cover them with cold water and add two big spoonfuls of salt. Bring it all to a rolling boil. Then, let it bubble until a knife slides in easily. This takes about 20 minutes. You want them very tender. (Salting the water now makes the potatoes taste wonderful inside.) Drain them in a colander. Do you know why we don't peel these red potatoes? Share below!

**Step 2:** Use the same warm pot for the next part. Melt your butter over medium heat. Add the minced garlic. Cook it just until you get that cozy, amazing smell. It only takes half a minute! Turn off the heat. Stir in all those fresh green herbs, salt, and pepper. I still laugh at how simple this magic sauce is.

**Step 3:** Add the drained potatoes back to the pot. Now, gently press each one with a spoon. You just want to crush them a little, not mash them flat. Stir everything gently to coat the potatoes in the herby butter. They will break apart a bit, and that's perfect. Transfer them to a pretty platter and serve warm. Doesn't that smell amazing?

### Creative Twists

Try adding a sprinkle of lemon zest for a sunny little kick. Use rosemary instead of parsley for a deeper, woodsy flavor. For a festive touch, mix in some crispy, crumbled bacon right at the end. Which one would you try first? Comment below!

See also [Garlic Shrimp Angel Hair Noel](#)

## Serving & Pairing Ideas

These potatoes love company. They are perfect next to a simple roast chicken or a holiday ham. For a pretty plate, sprinkle on extra fresh chives. A cold glass of apple cider pairs so nicely. For the grown-ups, a light, buttery Chardonnay is lovely. Which would you choose tonight?



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## Keeping Your Christmas Reds Cozy

Let's talk about keeping these potatoes happy after dinner. They store beautifully in the fridge. Just pop them in a sealed container for up to four days. You can freeze them, too. Spread them on a baking sheet first, then bag them up once frozen solid.

To reheat, use your oven or toaster oven. A quick bake at 350 degrees brings back their crisp edges. I once microwaved them and they got soggy. The oven is always better for texture.

Batch cooking this dish is a holiday lifesaver. Boil and crush the potatoes ahead of time. Simply make the garlic butter on the big day. This matters because it gives you more time with family. Have you ever tried storing it this way? Share below!

## Simple Fixes for Common Hiccups

Sometimes the potatoes fall apart when you crush them. That's okay! It just means they were perfectly tender. I remember when I wanted them picture-perfect. Now I love the rustic, broken bits. They hold the most flavor.

If your garlic burns, it will taste bitter. Always cook it just until you smell it. That takes about thirty seconds. Use medium heat, not high. This matters because sweet garlic makes the whole dish sing.

Your herbs might look sad if you add them to hot butter. Take the pot off the heat first. Then stir in your fresh chives and parsley. This keeps them bright green and tasty. Which of these problems have you run into before?

## Your Quick Questions, Answered

**Q: Is this recipe gluten-free?** A: Yes, it is naturally gluten-free. Just check your butter label to be sure.

See also Creamy Butternut Squash Christmas Bisque

**Q: Can I make it ahead?** A: You can boil the potatoes a day early. Do the final butter step just before serving.

**Q: What if I don't have fresh herbs?** A: Use one teaspoon of dried herbs for each tablespoon fresh. *Fun fact: dried herbs are more potent than fresh!*

**Q: Can I double the recipe?** A: Absolutely. Use a bigger pot so you can stir everything well.

**Q: Any optional tips?** A: A sprinkle of parmesan cheese at the end is lovely. Which tip will you try first?

## From My Kitchen to Yours

I hope these potatoes find a spot on your table. They are a simple, comforting joy. Food is about sharing stories and making memories. I would love to hear about yours.

Please tell me all about your cooking adventures in the comments. Have you tried this recipe? What did your family think? I read every note. Happy cooking!

—Elowen Thorn.



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Cooking Method:[Stovetop](#)



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Cuisine:[American](#)



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Courses:[Side](#)

Difficulty: **Beginner**



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Prep time: **10 minutes**

Cook time: **25 minutes**



## Garlic and Herb Roasted Christmas Reds | 20

Rest time:

**Total time: 35 minutes**

Servings: **4 servings**



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Calories: **280 kcal**

Best Season: **Summer**

## **Description**

Crushed Red Potatoes with Garlic and Herbs

## Ingredients

- 2 pounds small red potatoes, unpeeled
- Salt and pepper
- 6 tablespoons unsalted butter
- 1 garlic clove, minced
- 2 tablespoons minced fresh chives
- 2 tablespoons minced fresh parsley

## Instructions

1. Place potatoes and 2 tablespoons salt in Dutch oven and cover with water by 1 inch. Bring to boil over high heat. Reduce heat to medium-high and simmer until paring knife slips easily in and out of potatoes, about 20 minutes. (Potatoes should be very tender.) Drain potatoes in colander.
2. In now-empty pot, melt butter over medium heat. Add garlic and cook until fragrant, about 30 seconds. Off heat, stir in chives, parsley,  $\frac{1}{2}$  teaspoon salt, and  $\frac{1}{4}$  teaspoon pepper.
3. Add potatoes to pot. Press each potato with back of spoon or spatula to lightly crush (do not mash; potatoes should still have texture). Stir to coat potatoes with butter mixture (potatoes will break up slightly; this is OK). Transfer to platter. Serve.

## Notes

For best results, use small, similarly-sized red potatoes to ensure even cooking.

Keywords: Potatoes, Red Potatoes, Garlic, Herbs, Side Dish, Christmas