



Herbed Holiday Fork Crushed Potatoes

The Story of a Smashed Potato

Let me tell you about my first crushed potatoes. It was a busy holiday. I was rushing. The masher was lost. So I grabbed a fork. I just started pressing and breaking those warm potatoes. It felt so easy. I still laugh at that.

The result was wonderful. The potatoes had so many nooks and crannies. They held all the buttery, herby goodness. Sometimes a little accident makes the best meal. Have you ever made a happy mistake in the kitchen? I would love to hear about it.

Why We Don't Peel

We leave the skins on these little potatoes. It gives a nice bit of texture. It also saves you so much time. No peeling is a good thing in my book.

This matters more than you think. The skin holds good things for you. It has fiber and vitamins. So leaving it on is good for your body. It makes the dish feel more rustic and honest too.

The Secret is in the Simmer

Watch the pot as it starts to boil. Then turn it down to a gentle bubble. A hard boil will knock the potatoes around too much. We want them tender, not beaten up.

We cook the garlic and thyme right in the water. This is a quiet little trick. The potatoes soak up that gentle flavor from the inside out. Doesn't that smell amazing? It fills the whole kitchen.

Get Ready to Crush

This is the fun part. Drain your potatoes. Let them steam dry for just a minute. Then take your fork. Don't mash them smooth. Just press and break them into chunks.

Every piece will be different. That is the goal. *Fun fact: Those rough edges get a bit crispy if you pop them in a hot oven for a few minutes after crushing. Try it!* Now, add your butter and oil. The warmth will melt it into a creamy sauce.

Finishing with a Green Hug

The final touch is fresh parsley. It's like a bright green hug for the potatoes. It adds a fresh taste that cuts through the richness. This matters because food should wake up all your senses.

See also [Silent Night Chocolate Graham Pie](#)

Color is part of a meal's joy. The white potatoes, golden butter, and green herbs look like a celebration. Do you have a favorite herb you like to cook with? Mine will always be thyme.

Make It Your Own

This recipe is a friend, not a boss. You can change it. Try it with rosemary instead of thyme. Add a little lemon zest for a zing. Use what you love.

Cooking should be about joy, not stress. These potatoes are simple and forgiving. They remind us that good food doesn't need to be perfect. It just needs to be made with a happy heart. What is one simple dish that always makes you feel cozy?

Ingredients:

Ingredient	Amount	Notes
Baby potatoes, unpeeled	1 ½ pounds	
Table salt	for cooking potatoes	Plus more to taste
Garlic clove	1	Peeled
Fresh thyme	2 sprigs	
Unsalted butter	2 tablespoons	Cut into 4 pieces



Herbed Holiday Fork Crushed Potatoes | 4

Ingredient	Amount	Notes
Extra-virgin olive oil	2 tablespoons	
Fresh parsley	2 tablespoons	Minced



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Hello, my dear. Come sit at the table. Let's talk about these wonderful potatoes. They are a happy, messy dish. You get to smash them with a fork. I still laugh at that. It reminds me of my grandson, Leo. He loved helping with the smashing. The herbs make your whole kitchen smell like a holiday. Doesn't that smell amazing? It's a simple joy. Perfect for sharing with your favorite people.

Instructions

Step 1: Put your potatoes in a pot. Add the garlic, thyme, and a big pinch of salt. Cover them with cold water. Bring it all to a gentle bubble. Cook until a knife slides in easily. This takes about 20 minutes. Then, drain everything. (A hard-learned tip: start with cold water for even cooking!).

Step 2: Now for the fun part. Use a big fork to crush the potatoes right in the pot. Leave lots of yummy chunks. Add the butter and olive oil. The butter makes them rich. The oil makes them shine. Can you guess which herb we add fresh at the end? Share below!

Step 3: Toss in all that bright green parsley. Give everything a good, gentle mix. The potatoes will look rustic and beautiful. Taste a little bit. Add salt and pepper until it sings. I always think of my garden when I add the parsley. Serve them warm, straight from the pan.

See also Festive Fig and Blue Cheese Salad with Port Glaze

Creative Twists

Lemon Zest Zing: Add the grated zest of one lemon with the parsley. It's so fresh and bright.

Cheesy Comfort: Stir in a handful of grated parmesan right after crushing. It gets a little melty.

Garlic Lover's Dream: Skip boiling the garlic. Instead, mince it and cook it gently in the butter before adding.

Which one would you try first? Comment below!

Serving & Pairing Ideas

These potatoes love company. They are perfect next to a simple roasted chicken. Or try them with juicy holiday ham. For a pretty plate, sprinkle on extra parsley. A crisp white wine, like a Sauvignon Blanc, pairs nicely. For a cozy night, try sparkling apple cider. It feels so festive. Which would you choose tonight?



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Keeping Your Fork Crushed Potatoes Perfect

These potatoes are best fresh and warm. But leftovers happen! Let them cool completely first. Then pop them in a sealed container in the fridge. They will keep for three days. You can freeze them for a month in a freezer bag. I once froze a batch for my grandson's surprise visit. It was a lifesaver!

To reheat, use the oven or a pan. The microwave makes them soggy. Spread them on a baking sheet. Warm them at 350 degrees until hot. A little splash of broth helps keep them moist. Batch cooking this dish saves precious holiday time. It lets you enjoy your guests more. **Have you ever tried storing it this way? Share below!**

Simple Fixes for Common Potato Problems

Sometimes our cooking needs a little help. Here are three easy fixes. First, if your potatoes are falling apart, you boiled them too long. Check them a few minutes early next time. I remember when I made mashed potato soup by mistake! Second, if they taste bland, you need more salt. Season the water well when boiling.

Third, if the herbs taste too sharp, try this. Use softer herbs like parsley or chives. Or add the herbs at the very end. Getting the salt right builds your cooking confidence. Using herbs well makes the whole dish sing.

Which of these problems have you run into before?

See also Spiked Cinnamon Horchata Holiday Punch

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is naturally gluten-free. Just check your broth if you use any.

Q: Can I make these ahead?

A: You can boil the potatoes a day early. Then crush and season them just before serving.

Q: What can I use instead of thyme?

A: Fresh rosemary or dill are lovely swaps. Use what you have in your garden.

Q: Can I double the recipe?

A: Absolutely! Use a bigger pot so the potatoes cook evenly.

Q: Any optional tips?

A: A little grated lemon zest adds a sunny sparkle. *Fun fact: crushing with a fork creates perfect texture for holding butter and herbs.* **Which tip will you try first?**

From My Kitchen to Yours

I hope you love making these cozy potatoes. They always remind me of family gathered around the table. Cooking is about sharing stories and simple joys. I would love to hear about your cooking adventure. Tell me what your family thought of them.

Have you tried this recipe? Please leave a comment below with your story. Your notes make my day. Happy cooking!

—Elowen Thorn.



**HERBED
HOLIDAY**
FORK CRUSHED
POTATOES

Herbed Holiday Fork Crushed Potatoes





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Herbed Holiday Fork Crushed Potatoes

Author: Elowen Thorn



Herbed Holiday Fork Crushed Potatoes | 15

Cooking Method: [Stovetop](#)



Herbed Holiday Fork Crushed Potatoes | 16

Cuisine: [American](#)



Herbed Holiday Fork Crushed Potatoes | 17

Courses: [Side Dish](#)



Herbed Holiday Fork Crushed Potatoes | 18

Difficulty: **Beginner**



Herbed Holiday Fork Crushed Potatoes | 19

Prep time: **5 minutes**



Herbed Holiday Fork Crushed Potatoes | 20

Cook time: **25 minutes**



Rest time:



Total time: **30 minutes**



Herbed Holiday Fork Crushed Potatoes | 23

Servings: **4 servings**



Herbed Holiday Fork Crushed Potatoes | 24

Calories: **180 kcal**



Best Season: **Summer**

Description

Fork-Mashed Potatoes with Herbs

Ingredients

- ☐ 1 ½ pounds baby potatoes, unpeeled
- ☐ Table salt for cooking potatoes
- ☐ 1 garlic clove, peeled
- ☐ 2 sprigs fresh thyme
- ☐ 2 tablespoons unsalted butter, cut into 4 pieces
- ☐ 2 tablespoons extra-virgin olive oil
- ☐ 2 tablespoons minced fresh parsley
- ☐ Salt and pepper to taste

Instructions

1. Place potatoes, 1 teaspoon salt, garlic, and thyme sprigs in medium saucepan. Add cold water to cover potatoes by 1 inch and bring to boil over high heat. Adjust heat to maintain steady simmer and cook until paring knife meets no resistance when inserted into largest potato, 20 to 25 minutes. Drain potatoes; discard garlic and thyme sprigs. Return potatoes to saucepan.
2. Use large fork or wooden spoon to break potatoes into rough ½-inch chunks. Add butter, oil, and parsley and toss to combine. Season with salt and pepper to taste. Serve.

Keywords: Potatoes, Herbs, Holiday, Side Dish