BANGIN SPICES

RECIPE #009

BOLD. FUN. BIG FLAVOR.

MAUI ONION SMASHED POTATOES



45 MINUTES | EASY TO MAKE | SERVES 6

TAKE ONE! | Add some BANGIN' to your table.

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RECIPE #009

MAUI ONION

SMASHED POTATOES

INGREDIENTS

- 1.5 lbs baby potatoes (red or gold)
- 2 tbsp olive oil
- 2 tbsp unsalted butter, melted
- 2 tbsp **BANGIN' Maui Onion Spice Seasoning**
- 1/2 tsp garlic powder
- 1/2 tsp black pepper
- 1/2 tsp salt (or to taste)
- Fresh chopped chives (for garnish)
- Grated Parmesan cheese (optional)

★ MADE WITH MAUI ONION SPICE SEASONING



TIP: Don't skip the smashing! It creates more crispy edges for maximum flavor and texture.

INSTRUCTIONS

1. Wash baby potatoes and place in a large pot. Cover with water and add a generous pinch of salt.
2. Bring to a boil and cook for 15–18 minutes, or until potatoes are fork-tender.
3. Drain and let potatoes cool for a few minutes until easy to handle.
4. Preheat oven to 425°F (or air fryer to 400°F). Line a baking sheet with parchment paper.
5. Place potatoes on the baking sheet and use the bottom of a glass or potato masher to gently smash each one to about 1/2 inch thick.
6. Brush or drizzle potatoes with olive oil and melted butter.
7. Sprinkle generously with **Maui Onion Seasoning**, garlic powder, black pepper, and salt.
8. Bake for 25–30 minutes, or until the edges are golden brown and crispy (flip halfway through for extra crispiness).
9. Remove from oven and sprinkle with fresh chives and Parmesan cheese, if using.
10. Serve hot and enjoy all the crispy, bold, **BANGIN'** flavor!