



Smashed Crispy Honey Roast Potatoes

EASY • 60 MINS

If you've been thinking of stepping up your smashed potatoes game, this is it! Crunchy, smokey and just a hint of satisfying sweetness from pure Capilano honey.



SKILL LEVEL
Easy

PREP TIME
15mins

COOKING TIME
45 mins

SERVINGS
8

Ingredients

Visit [capilanohoney.com.au](https://www.capilanohoney.com.au) to learn how to swap honey for sugar in your recipes.

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- 1.5kg baby coliban (chat) potatoes
- 60ml (1/4 cup) [Capilano Floral Manuka Honey](#)
- 60g butter, chopped
- 1 tbsp olive oil
- 4 short cut bacon rashers, finely chopped
- 2 tbsp chopped fresh chives

Used in this recipe



Floral Manuka Honey

Distinctly herbaceous, caramel and smooth, Capilano Floral Manuka Honey is made by Aussie bees that have foraged the native *Leptospermum* (Manuka) flowers. It is as delightful at breakfast as it is squeezed into coffee, baking, marinades and dressings.

Make the Sweet Switch

Honey tastes twice as sweet as sugar, so you need less in your baking, drinks and savoury recipes. Learn more about how to swap Capilano for sugar in your recipes [here](#).

Method

1. Preheat oven to 180°C (fan-forced). Lightly grease a large baking tray.
2. Place the potatoes in a large saucepan and cover with cold water. Cover and bring to the boil over high heat. Uncover. Cook for 10 minutes or until just tender. Drain.
3. Transfer potatoes to prepared tray. Set aside to cool slightly. Use the heel of your hand to gently crush each potato.
4. Combine honey and butter in a small saucepan over low heat. Cook, stirring occasionally, until melted. Brush two-thirds of the mixture over the potatoes. Bake for 45 minutes or until golden brown and crispy.
5. Just before the potatoes are ready, heat the oil in a frying pan over medium-high heat. Add the bacon. Cook, stirring occasionally, until golden. Add remaining honey mixture and stir to combine.
6. Transfer the potatoes to a large serving plate and top with the bacon mixture. Sprinkle with the chives and serve warm.

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