

# Moore Square Farmers Market

## *Chef Series*



**Featured Chef:  
Jason Smith of**



**18 Seaboard  
Raleigh, NC 27604**

### **Goat Cheese Smashed Red Potatoes**

#### **Ingredients:**

- **3 lbs. red potatoes, cleaned**
- **½ lb. Goat Cheese**
- **1 tbsp. salt**
- **1/2 lb. butter**
- **Pepper to taste**

**Place potatoes in large cooking pot and cover with water (potatoes should be completely submerged by 2"). Add the salt. Bring to a boil and simmer until potatoes are tender. Remove from heat and strain. Add the butter and goat cheese while lightly mashing the potatoes (leaving a course, rustic texture). Add pepper and additional salt to taste.**



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