

## Mashed Potatoes vs Smashed Potatoes (vsdiff.com)

Aspect	Mashed Potatoes	Smashed Potatoes
<b>Primary technique</b>	Boil then mash to a <i>smooth</i> or <i>creamy</i> consistency	Boil or roast whole small potatoes, then crush and finish roasted or pan-fried for a <i>crisp</i> exterior
<b>Typical texture</b>	Soft, <b>silky</b> to chunky depending on method	Crisp edges with a <b>fluffy</b> interior
<b>Common potatoes</b>	Starchy varieties (e.g., Russet, <b>Yukon Gold</b> )	Smaller waxy or all-purpose (e.g., <b>fingerlings</b> , baby potatoes)
<b>Typical fats/seasoning</b>	Butter + milk/cream or <i>olive oil</i>	Olive oil or <b>butter</b> , herbs, coarse salt for crisping
<b>Use cases</b>	Comfort side, puree bases, sauces	Casual sides, tapas, toppings (e.g., pulled meats, eggs)

Source: <https://vsdiff.com/mashed-potatoes-vs-smashed-potatoes/>