

Broccoli Home Fries

PREP TIME: 10 MIN | COOK TIME: 20 MIN | SERVINGS: 4

INGREDIENTS:

- 1 lb broccoli cut into florets
- 2 large russet potatoes, peeled and diced
- 1 tbsp and 1 tsp olive oil
- 1 tbsp unsalted butter, optional
- Salt and pepper to taste

RECIPE NOTES:

- Substitute butter for dairy free alternative if needed!
- For extra protein, add chicken, tofu or another favorite vegetable!
- Add additional seasonings as desired like fresh or dry herbs, garlic, onion powder, etc.

DIRECTIONS:

- Bring 2 cups of water to a boil in a small saucepan with medium-low heat. Add broccoli and boil for 2-3 minutes or until your fork can pierce through it.
- Remove the water from the broccoli and then rinse with cold water until fully cooled.
- Heat oil in a large pan over medium-high heat. Add potatoes and cook for 15-20 minutes or until golden and tender, stirring occasionally.
- If adding, add butter and broccoli to the pan, season with salt and pepper. Cook for 4 additional minutes or until the broccoli and potatoes brown.
- Plate and enjoy!



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