

Pan-Fried Potatoes

PREP TIME: 10 MIN | COOK TIME: 25 MIN | SERVINGS: 2-4

INGREDIENTS:

- 1 medium sweet potatoes, sliced into thin rounds or diced
- 1 medium potatoes, sliced into thin rounds or diced
- 1/4 onion, diced or thinly sliced
- 1 Tbsp oil
- Salt and pepper, to taste

RECIPE NOTES:

- Potatoes can also be roasted in the oven at 425F for 25-35 min or until golden brown and easily pierced with a fork.
- You can use just one type of potato if preferred.
- Get creative and add any additional seasonings as desired.

DIRECTIONS:

- Heat oil in a large skillet over medium-high.
- Add potatoes and season with salt and pepper. Cook for 3 minutes, stirring occasionally. Reduce heat to medium and cover with lid. Cook for 10 minutes, stirring every so often.
- Add in onions and cook for another 8-10 minutes, or until potatoes are browned around the edges and tender (check to see if it is easily pierced with a fork).
- Refrigerate any leftovers and enjoy within 4 days.



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