

Everything Herbal

by Cheryl Jabz

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Herb Fried Sliced Potatoes with Onion

Golden skillet-fried potatoes and onions seasoned with garlic, paprika, and herbs for a savory, comforting side dish.



INGREDIENTS

- 4 medium potatoes, thinly sliced
- 1 large onion, sliced
- 3 tbsp butter or olive oil
- 3 garlic cloves, minced
- 1 tsp parsley
- 1 tsp rosemary or thyme
- 1 tsp paprika
- Salt & black pepper to taste
- Fresh parsley for garnish

INSTRUCTIONS

1. Heat butter or oil in a large skillet over medium heat.
2. Add sliced potatoes in an even layer. Cook 8–10 minutes, stirring occasionally.
3. Add sliced onions and continue cooking until potatoes are golden brown and tender.
4. Stir in garlic, parsley, thyme or rosemary, paprika, salt, and pepper.
5. Cook another 2–3 minutes until fragrant and crispy around the edges.
6. Garnish with fresh parsley and serve hot.

OPTIONAL ADD-INS:

Bell peppers • Parmesan cheese • Crumbled bacon • Cajun seasoning for heat
Fresh dill or chives.

SCAN ME



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