



"Restaurant" Potatoes with Frizzled Onions

SERVES

4

PREP TIME:

5 minutes to 10 minutes

COOKING TIME:

45 minutes

INGREDIENTS

- ☐ 2 pounds russet potatoes (about 4 large)
- ☐ 1 tablespoon kosher salt, divided
- ☐ 1 cup water
- ☐ 1 medium yellow onion
- ☐ 3 tablespoons olive oil
- ☐ Freshly ground black pepper

INSTRUCTIONS

1 Arrange a rack in the middle of the oven and heat the oven to 425°F.

2 Peel and dice 2 pounds russet potatoes into 3/4-inch pieces. Transfer to a rimmed baking sheet. Sprinkle with 1 teaspoon of the kosher salt and toss until the potatoes are evenly coated. Spread into an even layer, then drizzle with 1 cup water. Cover the baking sheet tightly with aluminum foil.

3 Roast until the potatoes are tender and can be easily pierced with a paring knife, about 15 minutes. Meanwhile, thinly slice 1 medium yellow onion into 1/3-inch thick slices.

4 Carefully lift up one corner of the foil. Pour off any excess water, then remove the foil completely. Add the sliced onion, 3 tablespoons olive oil, and the remaining 2 teaspoons kosher salt to the potatoes, then toss to coat. Spread the potato mixture into an even layer, arranging the potatoes so that they are flat-side down.

5 Roast uncovered for 15 minutes. Remove the baking sheet from the oven. Toss the potatoes and onions, using a thin, flat spatula to scrape underneath the potatoes to loosen them. Roast until the onions are golden-brown and the edges of the potatoes are crisp and golden brown, about 10 minutes more. Taste and season with salt and pepper as needed.

RECIPE NOTES

Storage: Leftovers can be refrigerated in an airtight container up to 4 days.