

Inexpensive Eating

Brunch Potatoes

©2010, Scott Duncan

4 medium potatoes, peeled and cut into ½” cubes
1 medium onion, diced fine
3 T olive oil
½ t garlic powder

½ t paprika
¼ t crushed red pepper
Salt and pepper to taste
2 T chopped parsley for garnish, optional

Preheat a large sauté pan over medium high heat.

In a large mixing bowl, combine potatoes, onions, olive oil, spices, salt & pepper. Stir to combine.

Add potato mixture to preheated pan. Cook for 20 minutes, stirring every 4-5 minutes. Transfer to serving bowl. Garnish with chopped parsley, if desired.

Serves 4.

