Home-fries

Prep Time: 10 min **Cook Time:** 20 min **Servings:** 4

Home-fries are an easy recipe that the whole family will love. Homemade home-fries are a great balance of nutrition and comfort. Serve with scrambled eggs for the perfect breakfast, or along side a sandwich or as a salad topping! To change it up, you can add in any of your favorite seasonings, or mix in mushrooms and bell pepper with the onion.

Ingredients

- 3 medium russet potatoes
- 1 small onion, chopped
- 2 Tbsp oil
- salt & pepper, to taste

Steps

1. Wash and dry potatoes, then cut potatoes into cubes. Peel and dice onion.
2. Add oil to a large skillet, and heat over medium heat.
3. Add potatoes to skillet and stir to coat with the oil.
4. Season with salt & pepper.
5. Cover with a lid and cook for 10 minutes, stirring every few minutes.
6. Remove the lid, add onions, and cook for another 10 minutes.
7. Serve and enjoy!