

Oven-Fried Potatoes with Onions



Ingredients:

- 4 large russet potatoes, peeled and diced
- 1 large onion, thinly sliced
- 3 tablespoons olive oil
- 1 teaspoon garlic powder
- 1 teaspoon smoked paprika
- 1 teaspoon dried thyme
- Salt and pepper, to taste
- 2 tablespoons fresh parsley, chopped (optional, for garnish)

Instructions:

Servings: 4–6

Step 1: Preheat Your Oven

Set your oven to 425°F (220°C) and line a baking sheet with parchment paper or lightly grease it with olive oil.

Step 2: Prepare the Potatoes

In a large bowl, toss the diced potatoes with 2 tablespoons olive oil, garlic powder, smoked paprika, thyme, salt, and pepper. Spread the potatoes in an even layer on the prepared baking sheet.

Step 3: Bake the Potatoes

Roast the potatoes in the preheated oven for 20 minutes, stirring halfway through to ensure even cooking.

Step 4: Cook the Onions

While the potatoes bake, heat the remaining 1 tablespoon of olive oil in a skillet over medium heat. Add the sliced onions and cook for 8–10 minutes until golden and tender. Season with a pinch of salt and pepper.

Step 5: Combine and Finish

Remove the potatoes from the oven and mix in the cooked onions. Return the baking sheet to the oven and bake for an additional 10 minutes to let the flavors meld together.

Step 6: Serve

Transfer the oven-fried potatoes and onions to a serving dish. Garnish with fresh parsley for a pop of color and serve warm as a side dish or light meal.