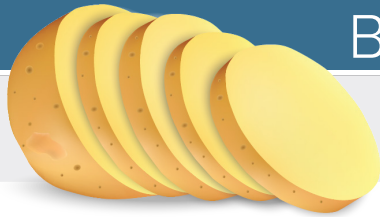


EASY BREAKFAST POTATOES



March 31

National Tater Day

INGREDIENTS

- 2 Pounds Russet Potatoes (peeled and diced)
- 1 Cup Onion (finely chopped)
- 2 Tablespoons Olive Oil
- 1 Teaspoon Garlic Powder
- 1 Teaspoon Paprika
- ½ Teaspoon Onion Powder
- ½ Teaspoon Dried Oregano
- ½ Teaspoon Salt
- ¼ Teaspoon Black Pepper
- Fresh Parsley (chopped; for garnish)

DIRECTIONS

1. Peel and dice the potatoes into small, evenly sized cubes. Finely chop the onion.
2. In a large bowl, toss the diced potatoes with olive oil, garlic powder, paprika, onion powder, dried oregano, salt, and black pepper until the potatoes are evenly coated.
3. Heat a large skillet over medium heat. Add the seasoned potatoes and chopped onion to the skillet. Cook, stirring occasionally, for about 20-25 minutes, or until the potatoes are golden brown and crispy on the outside and tender on the inside.
4. Remove the potatoes from the skillet and transfer them to a serving dish. Garnish with chopped fresh parsley and serve hot.

MEAL PATTERN CONTRIBUTION

 Vegetable

MEAL TYPE

 Breakfast

YIELD

5 Cups

PORTION SIZES

Toddler	Preschool	School Age	Adult
¼ Cup	½ Cup	½ Cup	½ Cup