

Paprika Skillet Potatoes



PREPARATION TIME

15 minutes



COOKING TIME

10 minutes



PERFECT PARTNER

pork chops



MONEY.
Cook's
SAVER.

Turn leftover skillet potatoes into a quick and tasty main dish. Reheat on the stove top with cooked and crumbled turkey or pork sausage. Add sautéed diced bell peppers for extra color and flavor.

SHOPPING LIST

- russet potatoes
- green onions

ON HAND

- oil • garlic • paprika
- salt • pepper

INGREDIENTS

- 4 medium russet potatoes
- 2 cups water
- 1 tablespoon vegetable oil
- 4 green onions, sliced
- 2 cloves garlic, minced
- 1 teaspoon paprika
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

SERVES **4**

COOK'N *Express*

- Add a little salt when mincing garlic. The garlic will not stick to the knife as much during chopping.

Make Ahead

You can parboil the potatoes through step 2 up to 8 hours ahead. Cover and keep in the refrigerator until ready to use.

VARIATION

For an Italian twist, sprinkle the potatoes with 3 tablespoons Romano cheese.

1 Cut potatoes into 1/2-inch cubes. Place in a large saucepan and cover with water.



2 Cook potatoes over medium-high heat until tender, about 5 minutes; drain well.

3 Heat oil in a medium nonstick skillet over medium heat; add potatoes, green onions and garlic. Sprinkle with paprika, salt and pepper.



4 Sauté, turning occasionally with a spatula, until potatoes are golden brown, about 10 minutes. Spoon into a serving dish.