

Fried Potatoes and Onions with Smoked Polish Sausage: A Hearty One-Pan Meal

hearty, flavorful, and easy meal



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10 min

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INGREDIENTS

- 1 pound smoked Polish sausage, sliced into rounds
- 4 medium russet or Yukon Gold potatoes, sliced thin
- 1 large onion, sliced
- 2 tablespoons olive oil (or butter)
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{2}$ teaspoon black pepper
- $\frac{1}{2}$ teaspoon garlic powder
- $\frac{1}{2}$ teaspoon smoked paprika (optional, for extra smokiness)
- 1 tablespoon chopped parsley (for garnish, optional)

How to Make Fried Potatoes and Onions with Smoked Polish Sausage:

1. Prep the Ingredients:

Slice the potatoes into thin rounds (about $\frac{1}{4}$ -inch thick) for even cooking.

Cut the onion into thin slices and the sausage into bite-sized rounds.

2. Cook the Sausage:

Heat 1 tablespoon of olive oil in a large cast-iron or nonstick skillet over medium heat.

Add the sliced sausage and cook for 5 minutes, stirring occasionally, until browned.

Remove the sausage from the pan and set aside.

3. Fry the Potatoes and Onions:

In the same skillet, add the remaining olive oil and the sliced potatoes.

Cook for 8-10 minutes, stirring occasionally, until they start to turn golden brown.

Add the onions, salt, pepper, garlic powder, and smoked paprika.

Continue cooking for 5-7 more minutes, until the potatoes are crispy and the onions are caramelized.

4. Combine and Serve:

Return the sausage to the skillet and toss everything together.

Cook for 2-3 more minutes, allowing the flavors to blend.

Garnish with chopped parsley and serve hot!

My Best Tips for Perfect Fried Potatoes and Onions:

Use a cast-iron skillet - It gives the best crispy texture to the potatoes.

Don't overcrowd the pan - Cook in batches if needed to avoid steaming the potatoes.

For extra flavor - Add a splash of Worcestershire sauce or a sprinkle of red pepper flakes.

Want it extra crispy? - Use pre-boiled or par-cooked potatoes for better frying.

What to Serve with Fried Potatoes and Sausage:

Fried or scrambled eggs - For a delicious breakfast skillet.

A fresh side salad - Lightens up the hearty meal.

Coleslaw or sauerkraut - Enhances the smoky sausage flavors.

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17. What to Serve with Fried Potatoes and Sausage: This dish pairs beautifully with:
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19. A fresh side salad - Lightens up the hearty meal.
20. Coleslaw or sauerkraut - Enhances the smoky sausage flavors.
21. Warm cornbread or dinner rolls - Perfect for soaking up all the flavors.
22. FAQs: Can I make this dish ahead of time?Yes! Cook everything and store it in the fridge for up to 3 days. Reheat in a skillet for best texture.
23. Can I use a different type of sausage?Absolutely! Try kielbasa, chorizo, or andouille sausage for different flavors.
24. How do I make it spicy?Add red pepper flakes, Cajun seasoning, or diced jalapeños while cooking.
25. This : Fried Potatoes and Onions with Smoked Polish Sausage is crispy, flavorful, and incredibly easy to make, making it a perfect meal for any time of the day. Whether you enjoy it for breakfast with eggs or as a quick dinner, it's sure to become a favorite in your home.

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