

## My Favorite Oven-Fried Potatoes & Onions: Crispy & Delicious

Some side dishes are so good they almost steal the show. This recipe for



**OVEN**  
**425°F**

**TIME**  
**35 min**

**PRINT**  
**Recipe Card**

**SAVE**  
**PDF**

### INGREDIENTS

4 medium potatoes, thinly sliced (about 1/8-inch thick)  
1 large yellow onion, thinly sliced  
3 tablespoons olive oil  
1 teaspoon garlic powder  
1 teaspoon paprika  
Salt and black pepper, to taste  
Optional: 1 tablespoon chopped fresh parsley for garnish

### DIRECTIONS

1. Preheat the : Oven: Preheat your oven to 425°F (220°C).
2. Prepare the : Potatoes and Onions: Wash and thinly slice the potatoes and the large onion. You want the slices to be about 1/8-inch thick so they get crispy without burning.
3. Season the : Vegetables: In a large bowl, toss the sliced potatoes and onions with the olive oil, garlic powder, paprika, a good pinch of salt, and black pepper. Use your hands to make sure every slice is well-coated.
4. Spread on : Baking Sheet: Spread the seasoned potatoes and onions evenly on a large baking sheet. Make sure they are in a single layer and not overlapping too much. This is key for getting them crispy. If your pan is too crowded, use two.
5. Roast: Place the baking sheet in the preheated oven and bake for 30-35 minutes. After about 20 minutes, use a spatula to flip the potatoes and onions to ensure they brown and crisp up on both sides.
6. Garnish and : Serve: Once the potatoes are golden and tender-crisp, remove them from the oven. If desired, sprinkle with fresh chopped parsley. Serve immediately while they are hot and crispy.

### SWAPS & NOTES

Potatoes: While russet potatoes are great for their starchy quality, which helps them get crispy, you can use other types of potatoes as well.

Yukon Gold or red potatoes also work beautifully.

Onions: Yellow onions are perfect for their sweetness, but you can also use red onions for a sharper flavor and a pop of color.

Oil: Olive oil is my go-to for flavor, but you can also use

vegetable oil or melted butter.

### TIPS FOR SUCCESS

**Single Layer is Key:** The most important tip for this recipe is to ensure the potatoes and onions are in a single, uncrowded layer on the baking sheet.

This allows them to roast rather than steam, resulting in a crispy texture.

**Flip Halfway:** Flipping the vegetables halfway through the cooking time helps them cook evenly and get crispy all over.

**Adjust Slicing:** The thinner the slices, the crispier they will be.

**More recipes:** [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/my-favorite-oven-fried-potatoes-onions-crispy-delicious/>