

## Southern Fried Taters & Onions Recipe for a Classic Comfort Food Side

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**TIME**  
**25 min**

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**ChefManiac**

### INGREDIENTS

- 5 to 6 potatoes
- 1/4 cup oil
- 1 teaspoon salt
- 1 teaspoon black pepper
- 1 onion, diced
- 1 tablespoon minced garlic

### DIRECTIONS

1. Prep the vegetables: Dice the onion and set it aside.
2. Peel the potatoes and cut them into evenly sized pieces.
3. Mince the garlic if needed.
4. Heat the skillet: Add the oil to a large skillet and place it over medium heat.
5. Add the potatoes and seasonings: Add the diced potatoes to the skillet.
6. Add the onions, garlic, salt, and black pepper.
7. Stir everything together until the potatoes are well coated.
8. Cover and cook: Place the lid on the skillet and cook for about 25 minutes.
9. This helps the potatoes soften and cook through.
10. Finish uncovered: Remove the lid and continue cooking for another 10 to 15 minutes, or until the potatoes are as browned and crisp as you like.
11. Drain and serve: Scoop the potatoes from the skillet and place them on a paper towel briefly to absorb any extra oil.
12. Serve hot.

### SWAPS & NOTES

Russet potatoes are a great choice if you want a fluffier interior and crisp edges, while Yukon Gold potatoes can give you a creamier bite.

Either one works well depending on what you like best.

Dicing the potatoes into similar-sized pieces really matters here.

Even pieces cook more evenly and help you avoid some potatoes turning soft while others stay too firm.

## TIPS FOR SUCCESS

Cut the potatoes evenly so they cook at the same rate.

Keep the heat at medium so the potatoes have time to cook through before the outsides get too dark.

Covering the skillet first helps steam the potatoes and makes the inside tender.

Removing the lid later lets the edges crisp up.

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