

How I Make Fried Potatoes and Onions That Are Crispy, Golden, and Full of Flavor

Why I Love Fried Potatoes and Onions



OVEN
400°F

TIME
10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

4 medium russet potatoes, peeled and diced
1 large yellow onion, thinly sliced
2 tablespoons vegetable oil or butter (or a mix of both)
Salt and black pepper to taste
Optional: garlic powder, smoked paprika, chopped parsley for garnish

DIRECTIONS

- 1.** Prep the : PotatoesI peel and dice the potatoes into small, even cubes so they cook evenly. If I have extra time, I soak them in cold water for 10-15 minutes to remove some starch-this helps them crisp up better. Then I pat them dry thoroughly.
- 2.** Heat the : SkilletIn a large skillet (I prefer cast iron for best browning), I heat the oil over medium heat. Once hot, I add the diced potatoes in a single layer and let them cook without stirring for 5-7 minutes so they develop a golden crust.
- 3.** Add the : OnionsOnce the potatoes are browned on the bottom, I flip them gently and add the sliced onions. I stir to combine, then let everything cook, stirring occasionally, for another 15-20 minutes until the potatoes are tender and the onions are caramelized.
- 4.** Season and : ServeToward the end, I season generously with salt and pepper, plus a little garlic powder or smoked paprika if I want more depth. Once everything is crispy and golden, I remove the skillet from heat and serve immediately-ideally with a sprinkle of fresh parsley or chives.

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

Original recipe: <https://chefmaniac.com/how-i-make-fried-potatoes-and-onions-that-are-crispy-golden-and-full-of-flavor/>