

Super Tasty Home Fries

serves 4

1 1/2 pound potatoes, diced (about 4 cups)

1 1/2 tablespoon vegetable oil

1/2 cup diced onion

1 clove garlic

1/2 teaspoon ground cumin

1/2 teaspoon chili powder

1/2 teaspoon paprika

3/4 teaspoon salt

3/4 cup grated cheddar cheese (optional)

2 tablespoons chopped parsley

Ketchup for dipping (optional)

Preheat the oven to 450 degrees.

Put the raw, diced potatoes in a medium-sized pot and cover with water by 1 inch. Bring to a boil, then add 2 teaspoons of salt and reduce to a simmer. Cook for 5 minutes and then drain. Potatoes should be cooked, but still firm.

Heat a heavy-bottomed oven safe skillet over medium heat. (I like to use a 10-inch cast iron pan for this.) Heat the oil, then add onion, garlic, spices, and salt. Stir to coat onions. Cook for 2 minutes to toast spices. Add drained potatoes and stir to coat potatoes.

Place skillet in hot oven. Cook for 15-20 minutes, or until potatoes are browned and onions are soft. If you are opting for cheesy home fries, sprinkle the grated cheese over the top the last couple of minutes and stick under the broiler to melt.

Toss chopped parsley over the top and serve with ketchup for dipping.