

Garlic Butter Potato Skillet

A simple yet flavorful dish that features crispy potatoes sautéed in garlic and butter, topped with caramelized onions. Perfect as a main dish for a comforting meal.



Main Dish

30 min

Total time

easy

Difficulty

350

kcal / serving

Ingredients

- 1 medium potato, diced
- 1 tablespoon butter
- 2 cloves garlic, minced
- 1 small onion, sliced
- Salt and pepper to taste
- Fresh parsley for garnish (optional)

Steps

- 1 Heat the butter in a skillet over medium heat.
- 2 Add the sliced onions and sauté until they are translucent and slightly caramelized, about 5-7 minutes.
- 3 Stir in the minced garlic and cook for an additional minute until fragrant.
- 4 Add the diced potatoes to the skillet, season with salt and pepper, and stir well to combine.
- 5 Cover the skillet and cook for about 10-15 minutes, stirring occasionally, until the potatoes are tender and golden brown.
- 6 Remove from heat and garnish with fresh parsley if desired before serving.