

Curried Potatoes and Onions

Chef Jenn Magrey

Ledyard Farmers Market

2 tablespoons Sicilian Seasoned olive oil – The Olive Oil Company (if you do not have, use any olive oil and add ½ teaspoon **each: basil, oregano, garlic powder**, and a pinch of crush red pepper)

6 fingerling potatoes, thinly sliced– Smith Acres (about 4 cups sliced potatoes)

1 small red or yellow onion, thinly julienned – Smith Acres

2 teaspoons mild curry powder

Salt and pepper to taste

Heat a large skillet/fry pan over medium heat.

Add the potatoes and onions with ½ cup water and cover. Cook for about 6-8 minutes untouched to steam the potatoes tender.

Remove the cover and add the olive oil, (and seasonings if you are using regular olive oil) and salt and pepper.

Stir the oil into the potatoes and cook until the potatoes begin to brown and caramelize. Letting them sit on one side and cook without moving them will ensure proper browning. About 10-12 more minutes.

Taste and add more salt and pepper if needed.