

## PAN-FRIED CRISPY RUSSETS

Russet potatoes are great for this recipe as the skin gets a crispy outer layer while the insides remain light and fluffy!

### Ingredients:

- 3 lbs. Russet potatoes, washed and cut into 1½" pieces
- 4 tbsp. olive oil, divided
- 2 tsp. garlic and pepper seasoning blend
- Salt and pepper, to taste

### Directions:

In large mixing bowl, toss cut potatoes with two tablespoons olive oil, garlic and pepper seasoning blend, salt and pepper.

In large skillet (preferably cast-iron), heat two tablespoons olive oil on medium heat. Add seasoned potatoes to skillet and cook, turning every few minutes to ensure a crispy outer layer. Cook until desired crispiness.

