

# FRIED POTATOES



4 servings



30 minutes

## INGREDIENTS

- 3-4 cooked potatoes;  
thinly sliced

\*leftover potatoes work great

- 1/2 onion; sliced
- 4 eggs
- salt and pepper to taste
- 1 tbsp butter

## DIRECTIONS

- In a frying pan; melt butter over high heat. Add sliced potatoes, stir occasionally, brown the potatoes, push potatoes to the side of the pan, add the onions, and cook them until translucent. Crack the eggs into the pan, and add salt and pepper to taste. Mix all ingredients together, and keep stirring to cook evenly. Once the eggs are no longer visibly runny, take off heat and serve with your choice of meat.

Enjoy with a side of farmer  
sausage