



# Crispy pan-fried potatoes from the griddle Recipe

This delicious dish, whether grilled or pan-fried, has become an indispensable part of German cuisine. Whether served with a fresh, crisp salad on a hot summer day or as a hearty side with a juicy bratwurst, fried potatoes always taste great.

## Ingredients

- 1 lbs cooked and peeled potatoes
- 3 tbsp oil (Vegetable, Sunflower seed, Canola, ...)
- 2 tsp German Roast Potato Blend
- optional bacon & fresh onions



## Instructions

1. Slice the potatoes
2. Preheat the grill or skillet to medium-high heat
3. Drizzle the griddle with oil
4. Add the potatoes
5. Fry the potatoes on all sides until golden brown
6. Season the potatoes with the German Roast Potato Blend
7. Toss and serve

## Notes

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