Paprika Garlic Fried Potatoes

Plant-Based + Vegetarian + Vegan

I highly recommend sourcing your ingredients from local farmers and providers so that you're creating a positive impact on your community's economy and contributing to national sustainability efforts! For United States residents, the USDA is a great resource for finding local farmers to connect with and for learning about how to locate your nearest farmers market! You can find more at https://www.ams.usda.gov/local-food-directories/farmersmarkets

Paprika Garlic Fried Potatoes

After cutting up your potato into your desired shapes (mine are triangles), oil up your frying pan with 1 tbsp of olive oil, place the potatoes and garlic inside, coating them with your lemon juice, paprika, and black pepper. Mix them around so that they're coated evenly, and proceed by covering the pan on a low-medium heat for 15 minutes. For another 5 minutes, turn the stove to medium heat to get that crispy outside that fried potato-lovers live for. Let cool for a minute before eating + enjoy!

Ingredients

- 1 large russet potato, cut + diced
- 1 tbsp olive oil
- 1 tsp paprika
- 1 tsp lemon juice
- 1 tbsp minced garlic
- 1 tsp black pepper