

## Potatoes, Onions, and Eggs

For two servings, you will need:

4 eggs - well-beaten  
1 medium to large potato - peeled, thoroughly dried, and cut into thin half-moon shapes  
1 medium onion - sliced  
4 oz. canola or olive oil  
Dash of salt - optional



Double the above for 4 servings.

- In a large, shallow sauté pan or skillet, heat the oil.
- Add the potatoes, and cook on medium heat until lightly browned.
- Remove potatoes with a slotted spoon, and reserve on a paper-towel lined plate.
- Cook onions on medium heat until transparent.
- Remove onions with a slotted spoon, and reserve on a paper-towel lined plate.
- Remove sauté pan from stove, let oil cool and remove all but one tablespoon from the pan.
- Combine potatoes and onions to well-beaten eggs. Add a dash of salt if desired.
- Reheat sauté pan on low-medium and pour in mixture. Using either stir or flip method, cook until eggs are set.

a recipe from Dolce Zitella

