

Pan Roasted Red Potatoes w. Bacon & Dill

10 servings

Ingredients:

2 lbs small to medium red potatoes, cut into ½" rounds

Olive oil

½ lb thickly sliced bacon, most of the fat removed, cut into ½" pieces

1 red onion, thinly sliced

Salt and freshly ground pepper

¼ cup finely chopped dill

Preparation:

Bring a large saucepan of water to a boil. Add the potatoes and cook until just tender, about 6-7 minutes. Drain and pat dry.

In a large cast-iron skillet, heat the olive oil. Add the diced bacon and cook until slightly browned. Transfer the bacon with a slotted spoon to a bowl.

Add the potatoes to the skillet, season with salt and pepper and cook until lightly browned, stirring occasionally.

Add the onion and cook until softened, about 10 more minutes. The potatoes should be golden brown by now. Stir in the bacon and cook 2 more minutes. Transfer to a bowl and toss with the dill right before serving.