



Crispy Breakfast Potatoes Recipe That Excites

Introduction

Start your day with a hearty and flavorful dish of crispy breakfast potatoes. This recipe provides a straightforward method for roasting small potatoes until they are perfectly golden brown, accompanied by an optional sauté of vibrant onions and peppers for an added burst of flavor.

Detailed Ingredients with measures

For the roasted potatoes:

1 pound small potatoes (yellow or red), cut into ½-inch pieces

Extra-virgin olive oil, for drizzling

½ teaspoon smoked paprika

¼ teaspoon garlic powder

Pinch of red pepper flakes

Sea salt and freshly ground black pepper

Optional sautéed onions and peppers:

½ teaspoon extra-virgin olive oil

½ yellow onion, chopped into ½-inch pieces

1 red bell pepper, stemmed, seeded, and chopped into ½-inch pieces

2 garlic cloves, chopped

⅓ cup chopped fresh cilantro, for serving

Sea salt and freshly ground black pepper

Prep Time

10 minutes

Cook Time

30 minutes

Total Time

40 minutes

Yield

Serves 4

Instructions

- 1. Preheat the oven:** Set your oven to 425°F (220°C) and line a baking sheet with parchment paper.
- 2. Prepare the potatoes:** Place the ½-inch potato pieces on the lined baking sheet. Drizzle with olive oil and sprinkle with smoked paprika, garlic powder, red pepper flakes, sea salt, and freshly ground black pepper. Toss to ensure the potatoes are evenly coated, then spread them out in a single layer on the baking sheet.
- 3. Roast the potatoes:** Bake in the preheated oven for about 30 minutes, or until the potatoes are golden brown and crisp around the edges.
- 4. Optional - Sauté onions and peppers:** While the potatoes are roasting, heat ½ teaspoon of olive oil in a medium skillet over medium heat. Add the chopped onion, red bell pepper, and garlic. Sauté for 5 to 8 minutes, or until the vegetables are soft and lightly browned.
- 5. Combine and serve:** If you've prepared the sautéed vegetables, remove them from the heat and stir in the roasted potatoes. Sprinkle with chopped fresh cilantro. Season to taste with additional sea salt and freshly ground black pepper, if desired. Serve hot.

Enjoy your delicious homemade breakfast potatoes!

Detailed Directions and Instructions

Step 1: Preheat the oven

Set your oven to 425°F (220°C) and line a baking sheet with parchment paper.

See also [Lemon Blueberry Swirl Cheesecake](#)

Step 2: Prepare the potatoes

Place the ½-inch potato pieces on the lined baking sheet. Drizzle with olive oil and sprinkle with smoked paprika, garlic powder, red pepper flakes, sea salt, and freshly ground black pepper. Toss to ensure the potatoes are evenly coated, then spread them out in a single layer on the baking sheet.

Step 3: Roast the potatoes

Bake in the preheated oven for about 30 minutes, or until the potatoes are golden brown and crisp around the edges.

Step 4: Optional - Sauté onions and peppers

While the potatoes are roasting, heat ½ teaspoon of olive oil in a medium skillet over medium heat. Add the chopped onion, red bell pepper, and garlic. Sauté for 5 to 8 minutes, or until the vegetables are soft and lightly browned.

Step 5: Combine and serve

If you've prepared the sautéed vegetables, remove them from the heat and stir in the roasted potatoes. Sprinkle with chopped fresh cilantro. Season to taste with additional sea salt and freshly ground black

pepper, if desired. Serve hot.

Notes

Note 1

Using smaller potatoes like yellow or red varieties adds a nice texture to the dish.

Note 2

Feel free to customize the spices according to your preference for heat and flavor.

Note 3

Fresh cilantro adds a burst of freshness, but you can substitute it with parsley if unavailable.

Note 4

Ensure the potatoes are spread out on the baking sheet for optimal crispiness during roasting.



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Cook techniques

Roasting Potatoes

To achieve crispy and golden-brown roasted potatoes, ensure they are cut into evenly sized $\frac{1}{2}$ -inch pieces. This allows for even cooking and browning. Always preheat your oven to the correct temperature and use parchment paper on the baking sheet to prevent sticking.

See also Teriyaki Sauce

Coating with Spices

Drizzling the potatoes with extra-virgin olive oil and sprinkling evenly with spices like smoked paprika, garlic powder, and red pepper flakes enhances their flavor. Toss the potatoes well to ensure each piece is evenly coated, which contributes to a more flavorful dish.

Sautéing Vegetables

When sautéing onions and peppers, use a medium skillet and heat olive oil over medium heat. Adding garlic enhances the overall flavor, and cooking the vegetables until they're soft and lightly browned adds a delicious depth to the dish.

Serving Suggestions

For a fresh touch, toss in chopped fresh cilantro just before serving. This adds a burst of flavor and color, making the dish visually appealing. Adjust the seasoning with additional salt and pepper to taste before serving.

FAQ

Can I use larger potatoes for this recipe?

Yes, you can use larger potatoes, but make sure to cut them into smaller ½-inch pieces for even cooking and crispiness.

What alternatives can I use instead of olive oil?

You can use vegetable oil, canola oil, or avocado oil as alternatives to olive oil, although the flavor may slightly differ.

How can I make this dish spicier?

To add more heat, increase the amount of red pepper flakes or add a diced jalapeño when sautéing the onions and peppers.

Can I make this dish ahead of time?

Yes, you can prepare the potatoes in advance and reheat them in the oven to maintain their crispness before serving.

What can I serve with breakfast potatoes?

Breakfast potatoes pair well with eggs, bacon, or sausage and are also great as a side for breakfast burritos or tacos.

See also [Low-Carb Keto Lasagna](#)

Conclusion

Crispy and flavorful breakfast potatoes are a delightful way to start your day. Whether you keep them simple or enhance them with sautéed onions and peppers, this dish offers a versatile side that pairs perfectly with eggs, avocado, or any breakfast protein. Enjoy the satisfying crunch and savory spices that make your morning meals a treat!

More recipes suggestions and combination

Herbed Breakfast Potatoes

Add fresh herbs like rosemary or thyme to the seasoning before roasting for an aromatic twist.

Cheesy Potato Bake

Sprinkle shredded cheese over the potatoes during the last 5 minutes of roasting for a cheesy, melty addition.

Loaded Breakfast Potatoes

Top the finished potatoes with sour cream, diced green onions, and crumbled bacon or vegetarian bacon for a hearty option.

Spicy Southwest Potatoes

Incorporate chili powder and diced jalapeños into the seasoning mix for a spicy kick and serve with avocado or guacamole.

Mediterranean-style Potatoes

Mix in Kalamata olives and feta cheese after roasting and garnish with fresh parsley for a Mediterranean flair.

Breakfast Potato Hash

Combine roasted potatoes with sautéed mushrooms, spinach, and cooked sausage for a filling one-pan breakfast hash.



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