



French Onion Roasted Potatoes Recipe

A Happy Kitchen Accident

I first made these potatoes by mistake. I was cooking two things at once. My onion pan and my potato tray became best friends.

It turned out to be the best mistake ever. The smell in my kitchen was incredible. I still laugh at that happy little accident.

Why We Caramelize Onions

Slow-cooked onions become sweet and soft. This is called caramelizing. It makes your whole house smell like a cozy cafe.

This step matters. It turns a sharp onion into something sweet and rich. It is the heart of the whole dish.

Fun fact: Onions get sweet when their natural sugars come out with heat. Have you ever caramelized onions before?

The Magic of Crispy Potatoes

Do not crowd the potatoes on the pan. Give them space. This is the secret to getting them crispy.

A crispy potato is a happy potato. It soaks up the sauce so well. Doesn't that sound perfect?

Bringing It All Together

Pour that golden onion sauce over the potatoes. Then, add that mountain of cheese. I use both Parmesan and Gruyere.

Watching the cheese melt under the broiler is pure joy. It bubbles and turns golden brown. What is your favorite cheese to cook with?

More Than Just a Recipe

This dish matters because it brings people together. It is warm and comforting. It feels like a hug on a plate.

Cooking is about sharing stories and making memories. This recipe is now one of my favorite stories to share. What is a food mistake that turned out great for you?

Ingredients:

Ingredient	Amount	Notes
Red potatoes	3 pounds	cubed into $\frac{1}{2}$ -inch pieces (about 6-7 cups)
Extra virgin olive oil	2 tablespoons	
Kosher salt	2 teaspoons	for potatoes
Black pepper	2 teaspoons	for potatoes
Unsalted butter	$\frac{1}{2}$ cup (1 stick / 113 g) divided	
Yellow onions	2 large	thinly sliced into half-moon shapes
Heavy whipping cream	$\frac{1}{2}$ cup (119 g)	
Kosher salt	$\frac{1}{2}$ teaspoon	for sauce
Black pepper	$\frac{1}{4}$ teaspoon	for sauce
Parmesan cheese	1 cup (100 g)	grated
Gruyere cheese	1 cup (113 g)	shredded
Parsley		chopped for garnish



French Onion Roasted Potatoes Recipe

My French Onion Roasted Potatoes

Hello, my dear! Come sit with me in the kitchen. The oven is warming up. It feels cozy in here, doesn't it? I want to share my recipe for French Onion Roasted Potatoes. They are the most comforting dish. The smell of caramelizing onions fills the whole house. It reminds me of my own grandmother's kitchen. She taught me to be patient with onions. Good things take time, she would say. I still think of her every time I make this.

Now, let's get our hands busy. This recipe is simple, I promise. Just follow these steps with me. You will have a delicious, cheesy potato dish that everyone will love.

See also [Cheesy Potato Fiesta Recipe](#)

Step 1: First, let's wake up the oven. Preheat it to 425°F. Get a big sheet pan and line it with parchment paper. A little spray keeps everything from sticking. I learned that the hard way! Now, cube your red potatoes. Toss them in a bowl with oil, salt, and pepper. Make sure each little piece is shiny and coated.

Step 2: Spread the potatoes on your pan in one layer. Do not crowd them! This lets them get crispy. Pop them in the oven for 45 to 60 minutes. You will flip them halfway through. I always set a timer so I don't forget. (A hard-learned tip: Use two spatulas to flip. It's so much easier than one!)

Step 3: While the potatoes roast, let's make the magic sauce. Melt half your butter in a big pan. Add your thinly sliced onions. Now, this is the secret. You must cook them low and slow for almost 30 minutes. Stir

them now and then. You want them soft and a lovely golden brown. Doesn't that smell amazing?

Step 4: When the onions are perfect, add the rest of the butter and the cream. Let it all get warm and friendly together. Then, carefully pour it all into a food processor. Blend it until it's smooth. This sauce is like a warm hug for your potatoes.

Step 5: Your potatoes should be crispy now. Take them out of the oven. Drizzle that lovely onion sauce all over them. Now for the cheese! A mix of parmesan and Gruyere is just right. Change your oven to broil. Put the potatoes back in just until the cheese is bubbly. It only takes a few minutes, so watch it! **What's your favorite type of cheese to melt on top? Share below!**

Cook Time: 1 hour

Total Time: 1 hour 15 minutes

Yield: 6 servings

Category: Dinner, Side Dish

Three Tasty Twists to Try

This recipe is wonderful as it is. But it is also fun to play with your food! Here are a few ideas to make it your own. I love trying new things in the kitchen.

Bacon Bit Bliss. Chop up some cooked bacon. Mix it right in with the potatoes before roasting. Everything is better with a little bacon, I think.

Herb Garden Delight. Stir fresh thyme or rosemary into the onion sauce. It makes the whole dish taste like a summer garden.

Mushroom Mix-In. Sauté some sliced mushrooms with the onions.

They add a wonderful, earthy flavor that is so good.

See also Tangy Lemon Rice with Turmeric and Peanuts

Which one would you try first? Comment below!

Serving Your Masterpiece

Now, what to serve with these glorious potatoes? They are rich and cheesy. I like to balance that out. A simple green salad with a sharp vinaigrette is perfect. The crisp greens cut through the richness. You could also serve them with a simple roasted chicken. It is a classic combination that never fails.

For a drink, a cold glass of apple cider is lovely. The sweetness is a nice match. For the grown-ups, a glass of dry hard cider works the same magic. It is my favorite pairing for a cozy night in. **Which would you choose tonight?**



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Keeping Your Spuds Tasty for Later

Let's talk about saving these lovely potatoes. They are best fresh from the oven. But you can keep them for another day.

Store them in a sealed container in the fridge. They will be good for up to three days. I do not recommend freezing them. The creamy sauce can separate and become grainy.

To reheat, use your oven or toaster oven. Spread them on a baking sheet. Warm them at 375 degrees until hot. This keeps the potatoes crispy.

I once reheated them in the microwave. They became a bit soft. The oven is always better. Batch cooking this dish saves a busy weeknight.

Having a ready-made side dish is a lifesaver. It means a warm meal is always close by. **Have you ever tried storing it this way? Share below!**

Avoiding Little Kitchen Hiccups

Even the best cooks run into small troubles. Do not worry. Every problem has a simple fix.

First, if your potatoes are not crispy, your pan might be too crowded. Give them space. This lets the hot air move around them.

Second, if your onions are burning, your heat is too high. Cook them low and slow. I remember when I rushed my onions. They tasted bitter instead of sweet.

Third, if your cheese is not melting nicely, you might be using pre-shredded cheese. It has a coating that stops melting. Shred your own cheese from a block. It makes all the difference.

Fixing these small issues builds your cooking confidence. You learn how ingredients behave. Getting the onions right matters most. Their sweet flavor is the heart of this dish. **Which of these problems have you run into before?**

Your Potato Questions, Answered

Q: Is this recipe gluten-free? A: Yes, it is naturally gluten-free. Just check your labels to be safe.

Q: Can I make it ahead? A: You can roast the potatoes and make the sauce a day early. Combine and bake them when you are ready.

See also [Easy Lemon Rice Recipe with Bright Citrus Flavor](#)

Q: What if I do not have Gruyere cheese? A: Swiss cheese is a good swap. It will still taste wonderful.

Q: Can I make a smaller portion? A: Of course. Just cut all the ingredients in half. Use a smaller baking sheet.

Q: Is the heavy cream necessary? A: It makes the sauce rich. For a lighter version, you could try whole milk. *Fun fact: Caramelizing onions makes them taste sweet, not sharp!* **Which tip will you try first?**

Until Next Time, My Dear

I hope this recipe brings warmth to your table. It is a dish made for sharing with loved ones.

I would love to see your beautiful creations. Your kitchen stories make my heart smile.

Have you tried this recipe? Tag us on Pinterest! I always look for your photos. It feels like we are cooking together.

Happy cooking!
—Elowen Thorn.

You need to try !

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French Onion Roasted Potatoes

Author: Elowen Thorn

Cooking Method:[Roasting Stovetop](#)

Cuisine:[American French](#)



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Difficulty: **Beginner**



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Prep time: **15 minutes**

Cook time:**1 hour**

Rest time:

Total time: **1 hour 15 minutes**

Servings: 6 servings



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Calories: **486 kcal**

Best Season:**Summer**

Description

Crispy roasted potatoes are smothered in a rich, creamy French onion

sauce and topped with melted parmesan and Gruyere cheese.

Ingredients

Potatoes

- ▢ 3 pounds red potatoes, cubed into $\frac{1}{2}$ -inch pieces (about 6-7 cups)
- ▢ 2 tablespoons extra virgin olive oil
- ▢ 2 teaspoons kosher salt
- ▢ 2 teaspoons black pepper

French Onion Sauce

- ▢ $\frac{1}{2}$ cup (1 stick / 113 g) unsalted butter, divided
- ▢ 2 large yellow onions, thinly sliced into half-moon shapes
- ▢ $\frac{1}{2}$ cup (119 g) heavy whipping cream
- ▢ $\frac{1}{2}$ teaspoon kosher salt
- ▢ $\frac{1}{4}$ teaspoon black pepper

Topping

- ▢ 1 cup (100 g) parmesan cheese, grated
- ▢ 1 cup (113 g) Gruyere cheese, shredded
- ▢ parsley, chopped for garnish

Instructions

Potatoes

1. Preheat oven to 425°F. Line a sheet pan with parchment paper.

Spray with nonstick cooking spray.

2. In a large bowl combine potatoes, oil, salt, and pepper. Toss to coat completely.
3. Place potatoes onto the lined baking sheet in a single layer. Bake, uncovered, for 45-60 minutes, or until the potatoes are crispy, flipping after 30 minutes.
4. While the potatoes are baking, begin to prepare the French Onion sauce.

French Onion Sauce

5. In a large non-stick pan over medium-high heat, melt $\frac{1}{4}$ cup of butter.
6. Once the butter has melted, add the onions and sauté them for 25-30 minutes, stirring occasionally, until they are very tender and caramelized to a rich golden brown color.
7. In the last few minutes of cooking the onions, add the remaining $\frac{1}{4}$ cup butter, heavy cream, salt, and pepper.
8. Once melted and warm, carefully transfer the mixture to the bowl of a food processor. Blend until combined.
9. Evenly drizzle (or spoon) the French onion sauce over the roasted potatoes. Top with parmesan and Gruyere cheese.
10. Increase the oven temperature to broil. Place the potatoes back into the oven until the cheese is melted (about 3 minutes).
11. Serve topped with parsley for garnish.

Notes

For best results, ensure the potatoes are in a single layer on the baking sheet to achieve maximum crispiness.

Keywords: French Onion, Potatoes, Roasted Potatoes, Side Dish, Cheese