

Twice Sautéed, Twice Salted Crispy Potatoes

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Original recipe and notes at www.devamadeo.com



Details:

Yield: 1 to 2 medium russet potatoes

Total and active time: 25 minutes

Cooking time: 20 minutes

Equipment: Large non-stick skillet,
wooden spoon or silicon spatula

My Prep:

Ingredients:

- Russet potatoes, cubed in $\frac{1}{2}$ " approximately – 1 or 2 medium to large russet potatoes, about 175g to 375g
- Olive oil – $\frac{1}{4}$ cup, 54g
- Fine sea salt – $\frac{1}{4}$ Tsp, 2g, divided

Optional

- Finely minced shallots - about $\frac{1}{4}$ cup, 40g
- Finely chopped fresh rosemary - about 1 Tsp
- Fresh thyme leaves - about 1 Tsp
- Fleur de sel to serve (optional)

Steps:

Place the cubed potatoes in a medium to large non-stick skillet (+10"). Pour over the $\frac{1}{4}$ cup/54g of olive oil and sprinkle half of the salt (you may use a bit more if cooking two potatoes, but not more olive oil).

Turn heat on medium (level 5 in an electric stove) and cook for 10 minutes, moving frequently with a wooden spoon or silicon spatula. You may need to add an extra minute if cooking two potatoes. You should hear the potatoes starting to sizzle at the end of the 10 minutes.

Increase heat to medium high (between level 7-8 in an electric stove) and sprinkle the remaining salt. Cook for 10 to 12 minutes.

My recipe highlights:

This time move them around almost constantly (see notes). Stop moving only for a few seconds to allow the side of the potatoes touching the bottom of the skillet get crispy and golden and then keep moving.

Remember to gently break any big clusters of potatoes from forming. This will stop from happening after they are almost fully cooked.

During the last 2 minutes of cooking add the finely minced shallots, rosemary and the thyme leaves. Serve immediately. Sprinkle some French grey salt on top if desired.

Extra notes:

Store any sautéed crispy potatoes leftovers in an airtight container in the fridge. Reheat in a countertop oven at 350° for 5 to 10 minutes. Pull out the rack and let them cool down a bit there. This will help them turn crispy again.

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