



Crispy Potato and Bacon Sheet Pan

Description

Ingredients

4 medium russet potatoes, thinly sliced
6 slices of bacon, chopped
1 tablespoon olive oil
Salt and pepper to taste

Directions

Preheat your oven to 400°F (200°C).

Place the thinly sliced potatoes in a large bowl. Drizzle with olive oil, and season with salt and pepper. Toss to coat evenly.

Spread the potatoes in a single layer on a large sheet pan.

Scatter the chopped bacon over the potatoes.

Bake in the preheated oven for 30-35 minutes, or until the potatoes are golden brown and crispy, and the bacon is cooked to your liking.

Remove from the oven and let cool for a few minutes before serving.

Variations & Tips

For a touch of freshness, you can sprinkle chopped parsley or chives over the finished dish. If you prefer a bit of spice, add a pinch of red pepper flakes to the potatoes before baking. To make it a more complete meal, you could add sliced onions and bell peppers to the sheet pan. For a richer flavor, replace olive oil with melted butter or add a handful of grated cheese during the last 5 minutes of baking.

Category

1. Grandma Recipes

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