

# Irish Fried Potatoes

## Here's what you'll need for a single serving:

Leftover Cold Potatoes.  
Half a sliced Onion.  
Little Olive or Rapeseed Oil.  
Salt & Pepper.  
1 Egg.

**Serves 1.**

**Cooking Time** – Approx. 20 Minutes.

## Method:

Slice the Onion and add to the pan with the Oil.

Allow to soften and brown a little.

Prepare the Potatoes by slicing thickly.

I find If Potatoes are leftover for a couple of days the skins crinkle a little - I prefer to remove them. If fresh you can go ahead and slice them with the skins on.

Go ahead and add the sliced potatoes to the Onions in the pan.

Season the potatoes with Salt and Pepper.

Turn the heat up a little and turn the Potatoes over from time to time.

The Potatoes must brown but not burn.

Keep a watchful on them!

Place the Potato and Onions to one side of the pan.

Add a little oil and fry the Egg.

Place the soft cooked Egg over the Warm Potatoes and Onions.

Season.

Serve and Enjoy.