

Lyonnaise Potatoes

Oscar · 29/09/2024

**Prep Time**

55 mins

Difficult

Medium

Servings

6

Description

These Lyonnaise potatoes are a classic dish made with sliced potatoes and onions

Ingredients

- - 2 pounds russet potatoes - 2 tablespoons olive oil - 4 onions
- thinly sliced - 2 tablespoons chopped garlic - ½ cup butter - salt to taste - ground white pepper
- to taste - 1 tablespoon finely minced fresh parsley

Instructions

1. Preheat the oven to 400 degrees F (200 degrees C). Peel potatoes and cut them into 1/2-inch slices. Place in a pot and cover with water; bring to a boil. Boil for 2 minutes
2. then drain and set aside. Heat a large oven-proof skillet over medium-high heat. Pour in olive oil
3. then add onions. Sauté until lightly caramelized
4. 8 to 10 minutes. Stir in garlic and sauté until onions are deep brown and garlic is soft. Transfer mixture to a bowl. Place the skillet back on the stove over low heat. Melt butter in the skillet
5. then cover the bottom with 1/3 of the potatoes. Season with salt and pepper. Cover potatoes with 1/2 of the onion mixture. Cover with 1/2 of the remaining potatoes; season with salt and pepper. Spread remaining onion mixture on top. Cover with remaining potatoes; season with salt and pepper. Bake in the preheated oven until potatoes are tender and browned on top
6. 10 to 12 minutes. Use a spatula to transfer potatoes to a serving platter. Sprinkle with chopped parsley just before serving.