



TASTING TABLE

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Breakfast Potatoes

Recipe adapted from Maxine Siu of Plow

Makes 4 servings

- *½ cup plus 2 tablespoons extra-virgin olive oil, divided*
- *2 medium yellow onions, cut into ¼-inch-thick slices*
- *2 pounds potatoes (most any kind will do), cut into 1-inch pieces*
- *About 3 tablespoons salt*
- *1½ teaspoons fresh rosemary, chopped*
- *1½ teaspoons fresh thyme, chopped*

1. Preheat the oven to 400°.
2. In a medium skillet, heat 2 tablespoons olive oil over medium-high heat until the oil shimmers. Add the onions and increase the heat to high. Cook, stirring occasionally, until the onions caramelize a bit and are tender, about 10 minutes. Reserve.
3. Add the remaining ½ cup olive oil to a large rimmed baking sheet and place in the oven.
4. Fill a large saucepan with water and bring to a boil. Add the salt and potatoes, and reduce the heat to medium. Simmer until the potatoes are just tender, about 5 minutes.
5. Drain the potatoes well, then lightly smash them with the flat side of a chef's knife. Add the smashed potatoes to the heated, olive-oil-coated pan. Roast, stirring once or twice, until the potatoes turn golden-brown and crisp, about 10 minutes.
6. Toss the potatoes with the rosemary, thyme and reserved caramelized onions. Serve immediately.

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