



# Cast Iron Skillet Potatoes



## ingredients

- 2 pounds red potatoes, cut into bite sized pieces
- Fresh parsley, chopped
- Roasted garlic
- Olive oil
- Truffle salt

## directions

1. Place potato pieces in a bowl.
2. Add the chopped fresh parsley.
3. Mix in the roasted garlic.
4. Thoroughly coat with olive oil. Set aside.
5. Preheat oven to 425 degrees.
6. Place your cast iron skillet on the stove and heat up -- make sure you get the skillet good and hot!
7. Add potato mix and reduce heat to medium. Cook on top of the stove according to video instruction.
8. Place cast iron skillet in the oven and cook until crisp and golden brown.
9. Serve as a breakfast side or with your favorite main dish.