

Crispy Potatoes with Green Beans and Eggs

From – delish.com

1 cup fresh or cooked green beans (cut into 1” pieces)
2 Tbsp extra-virgin olive oil
2 lbs potatoes (peeled and diced into ½” pieces – 5 cups)
2 cloves garlic (minced)
1/8 tsp crushed red pepper
½ tsp salt
freshly ground pepper (to taste)
4 large eggs
paprika (optional)

- Cook beans in a large saucepan of boiling water until crisp-tender, about 3 minutes.
- Drain and refresh under cold running water.
- Heat oil in a large nonstick or cast iron skillet over medium heat.
- Spread potatoes in an even layer and cook, turning every few minutes with a wide spatula, until tender and browned – 15 to 20 minutes.
- Stir in the green beans, garlic, crushed red pepper, salt and pepper.
- Crack each egg into a small bowl and slip them one at a time into the pan on top of the vegetables, spacing evenly.
- Cover and cook over medium heat until the whites are set and the yolks are cooked to your taste, 3 to 5 minutes.
- Sprinkle the eggs with paprika, if desired, and serve immediately.



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