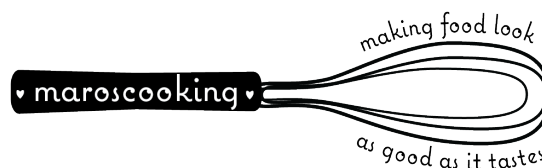


Oven Baked Spiralized Potatoes

with Caramelized Onion and Chives

Ingredients to serve 4-6

- 2 medium onions, finely chopped
- 5 large baking potatoes, peeled
- 2 tsp kosher salt
- Lots of freshly ground black pepper
- 3 large eggs, lightly beaten
- 3-5 Tbsp olive oil
- 2 Tbsp butter
- 1 bunch chopped chives



Directions:

Preheat oven to 350° F.

Heat a small skillet with butter and 1 tablespoon of oil on medium low. Place onions in skillet and sauté for about 15-20 minutes until tender and beginning to caramelize and turn golden. Set aside.

Spiralize your potatoes, and place in a large bowl along with your onions. Toss in salt, pepper and garlic powder. Using your hands, toss eggs into potato-onion mixture until evenly coated.

Heat an oven-proof skillet (at least 10 inches) with remaining oil, and arrange potato mixture evenly in skillet.

Bake for about 60-75 minutes, checking the top to make sure it does not over brown. You can shift pan halfway through cooking and cover with foil. Potatoes are ready when fork tender.

Remove from oven and garnish with chives. Allow to cool a few minutes before serving.

Leftovers reheat easily and are wonderful with eggs.