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# Sunny's Pan Roasted Rosemary Potatoes

*Recipe courtesy Sunny Anderson, 2014*

**Serves 4**

3 large russet potatoes, peeled and cut into 1-inch cubes

1/4 cup vegetable oil

2 tablespoons chopped fresh rosemary

1/2 cup chopped Vidalia onion

Kosher salt and black pepper

**1. Soak potatoes.** In a large bowl add potatoes and cover with water by an inch. Soak for at least one hour. Rinse potatoes in a colander under water until it runs clear beneath. Dry potatoes with a paper towel.

**2. Cook and serve.** In a large pan on medium high heat add the oil and when it begins to swirl add the potatoes in one layer (you may need to do this in batches removing each to a plat when done. Then toss all the cooked potatoes in the pan at the end to warm through. If so, use all