

Ultimate Skillet Breakfast Potatoes

From Scratch (No Packaged Seasoning)

Prep Time: 10 minutes **Cook Time:** 20 minutes **Servings:** 2–3

Ingredients

- 3 medium raw potatoes (russet or Yukon gold)
- 2 tablespoons cooking oil
- ½ teaspoon salt (or to taste)
- ¼ teaspoon black pepper
- ½ small onion, chopped (optional)
- ½ bell pepper, chopped (optional)

Instructions

Wash the potatoes and cut them into small, even pieces.

Heat oil in a skillet over medium heat.

Add potatoes in a single layer.

Cook without stirring for 4–5 minutes to allow browning.

Stir gently and cook for 10–15 minutes, stirring occasionally.

Add onion and bell pepper, if using, and cook until tender.

Season with salt and black pepper.

Cook until potatoes are soft inside and lightly crisp outside.

Remove from heat and serve warm.

Serving Suggestions

Serve with eggs and toast, pair with a chicken rice bowl for lunch, or enjoy as a side with garlic herb chicken thighs for dinner.