

Potato, Bacon and Onion Fry-up

Crispy potato, salty bacon and sweet onion in one pan

DIFFICULTY Easy
COURSE Main
CUISINE Australian



PREP
10 min



COOK
25 min



TOTAL
35 min



SERVES
4



FREEZES WELL
No

01 Ingredients

- 800g potatoes, cut into 1.5cm cubes
- 200g bacon, diced
- 2 onions, sliced
- 2 tbsp olive oil
- 2 garlic cloves, crushed
- 1 tsp smoked paprika
- ½ tsp salt
- 2 tbsp chopped parsley or chives

02 Method

1. Boil the potatoes in salted water for 5 minutes until just tender, then drain and let them steam dry for 2 minutes.
2. Heat the oil in a large heavy frying pan over medium-high heat. Add the potatoes in one layer and cook for 10 minutes without stirring too often, until crisp and golden.
3. Push the potatoes to the side, add the bacon and onion and cook for 6-8 minutes until the onion is soft and the bacon crisp.
4. Stir in the garlic, paprika and salt and cook for 1 minute, then toss everything together.
5. Scatter over the herbs and serve straight from the pan, topped with a fried egg if you like.

04 Common mistakes

- **Crowding the pan** — the potatoes steam instead of crisp; use a large pan or cook in two batches.
- **Stirring constantly** — the potatoes need to sit still to form a crust.
- **Adding the garlic too early** — it burns and goes bitter; add it near the end.
- **Using wet potatoes** — dry them well after boiling so they crisp.

03 Notes & substitutions

- Use waxy or all-purpose potatoes like Desiree or Sebago for the best crisp.
- Parboiling the potatoes first gives crisp edges and a fluffy middle.
- Add capsicum, corn or sliced sausage for a heartier meal.
- Serve with fried or poached eggs for a breakfast or dinner.
- Use leftover boiled or roast potatoes and skip the parboil.

05 Storage & leftovers

FRIDGE	Up to 3 days; reheat in a hot pan to re-crisp.
FREEZER	Not recommended; the potatoes go grainy.
REHEATING	Use a frying pan, not the microwave, to keep them crisp.