Pan-fried potatoes with onions and apples

3 medium (around 3 cups) russet potatoes, cut into ½” cubes

2 medium (around 2 cups) onion, roughly chopped

2 tablespoons olive oil

½ teaspoon salt

Freshly ground pepper to taste

1 cup white wine

1 teaspoon maple syrup

1 teaspoon dried thyme

1 tablespoon butter

2 small or 1 large (around 2 cups) granny smith apple, cut into ½” cubes

Parmesan cheese, optional garnish

Fresh parsley or thyme, optional garnish

Bring a large pot of salted water to a boil. Meanwhile cut the potatoes and onions. Once the water is boiling, add your cut potatoes and blanch for 3 minutes. Drain and dry.

Place a large skillet over medium-low heat and add the olive oil. Once hot, add onions and potatoes, then salt and pepper. Stir frequently, cooking until golden brown.

Move mixture to a bowl and place the skillet back on the burner. Deglaze the pan with the white wine, then turn up the heat to reduce it. Add the maple syrup and thyme and cook until there is a small amount of liquid. Turn heat down and add butter, stirring to melt.

Add the apple cubes and stir to coat. Once hot, mix the onions and potatoes back into the pan. Cover with a lid and cook a few minutes until the apples and potatoes are tender.

Garnish with Parmesan cheese and fresh parsley or thyme, if desired.

Serves 4 - 6