



Mangia Bene, Viva Bene

By FRANK ZEOLI



Italian Style Potatoes & Cheese



One of my favorite breakfast dishes that my grandmother would make for us on Sunday mornings was her Italian style potatoes and cheese. She would slice the potatoes thin, fry them and add a layer of Mozzarella cheese. It made a great addition to eggs, bacon, and some nice Italian toast. .

Prep Time: 45 Minutes | Cook Time: 15 Minutes

Ingredients

- 6 large russet potatoes
- 8 oz of shredded mozzarella cheese
- 1/2 teaspoon of black pepper
- 1 teaspoon of salt
- 1 1/2 tablespoons of granulated garlic
- 1 tablespoon of dried parsley
- 1 tablespoon of dried oregano
- 2 tablespoons of parmesan cheese
- 1 cup of extra virgin olive oil



Instructions

1. Preheat the oven to 325 degrees.
2. Peel and slice the potatoes thin. They should be a 1/4 inch round circle. Place them in a large mixing bowl.
3. Add the salt, pepper, garlic, oregano, parsley, and parmesan cheese. Then add the olive oil and mix completely until all of the potatoes are thoroughly coated.
4. On medium heat, add just enough potatoes to cover the entire surface of a large fry pan. Occasionally move the potatoes around and be careful not to burn them.

Fry them until golden brown and tender. Remove from the pan and transfer to a baking dish. Repeat until you have fried all of the potatoes in the same manner.

5. Layer the potatoes in the baking dish. Spread the mozzarella cheese covering all of the potatoes.

6. Bake in the oven until the cheese is completely melted about 15 minutes.

Serve hot with some scrambled eggs and toasted Italian bread.



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