

Zucchini Bread Recipes

Garlic Potato Pops

Golden garlic-infused potato bites, crisp on the outside, tender inside—ready in minutes.

15 min Prep time	**20 min** Cook time	**35 min** Total time
4 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

Main Ingredients

- [ ] 2 large Yukon Gold potatoes, cut into 1-inch cubes
- [ ] 3 cloves garlic, minced
- [ ] 2 tbsp extra-virgin olive oil
- [ ] 1 tsp sea salt
- [ ] ½ tsp freshly ground black pepper
- [ ] 2 tbsp fresh parsley, chopped
- [ ] 1 tsp lemon juice

Instructions

1. Wash and peel the potatoes, then cut into uniform cubes. Soak in cold water for 5 minutes to remove excess starch.



2. Drain and pat the potatoes completely dry with a clean kitchen towel. This is crucial for that crunchy exterior.



3. In a large bowl, toss the potatoes with minced garlic, olive oil, sea salt, and black pepper. Let them rest for 5 minutes to let the garlic perfume the oil.



4. Heat a heavy skillet over medium-high heat. Add the potatoes in a single layer; avoid crowding. Cook, turning occasionally, until the outsides are golden brown, about 10-12 minutes.



5 Transfer the potatoes to a pre-heated oven at 200°F for 5 minutes to finish cooking through, then return to the skillet.



6 Stir in chopped parsley and a quick splash of lemon juice. Taste and adjust salt if needed; serve immediately while hot.



Nutrition per serving

210 kcal	3 g	28 g	9 g
Calories	Protein	Carbs	Fat

Tips & notes

- If you prefer extra crispness, brown the potatoes twice: first on the stovetop, then finish in the oven.
- A light drizzle of truffle oil after cooking adds a luxurious aroma.
- For a herbier version, add a teaspoon of dried rosemary to the oil before frying.