

# CopyCat IHop Breakfast Potatoes

## Ingredients

3 russet potatoes, large, peeled, and cubed  
2 tbsp olive oil  
1 tbsp unsalted butter, melted  
 $\frac{1}{4}$  tsp paprika  
1 tbsp bell pepper, dehydrated or dried, crushed  
1 pinch garlic powder  
1 pinch onion powder  
1 tsp chili powder, to taste  
breadcrumbs, fine, as needed  
vegetable oil, for deep frying

## Directions

Arrange the potatoes on a microwave-safe plate. Microwave for about 4 minutes on High until just tender. Let it cool to room temperature.

Add the unsalted butter and olive oil to a bowl, then mix to combine. Pour the potatoes in, then toss them with paprika, dehydrated bell pepper, cayenne pepper, garlic powder, and onion powder.

Remove from the oil mixture and toss into the bread crumbs in another bowl, just enough to coat.

Heat the vegetable oil to 325 degrees F, then deep fry the potatoes until crispy and golden. Drain on paper towels before serving.

Serve warm with your favorite breakfast staples like bacon, eggs, and sausages, and enjoy!