Potatoes O’Brien

4 servings

4 Medium potatoes small diced ( 6 ounces per person)

½ C. small diced red pepper

½ C. small diced green pepper

½ C. small diced onion

4 T. olive oil

Salt and pepper to taste

Prepare the potatoes first then the other veggies.

In a sauté pan pour the oil and heat to a medium high heat. Add the potatoes and stir to coat with the oil. Cover the pan to create some steam to speed up the cooking process. Lift lid and stir every so often. After about six minutes add the other diced vegetables and stir in to the potatoes. Cover again and allow the heat to cook the potatoes and vegetables together. Lift lid and stir every so often will take about ten or so more minutes, when done the potatoes should be golden brown and soft inside, the veggies should still have some color and slightly softened. Season to taste and enjoy.