

Italian Breakfast Potatoes

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Recipe from: Michelle Day

Here's what you need:

8-10 large Yukon gold potatoes
1-1/2 tsp. salt
1/2 tsp. pepper
2 tsp. Italian seasoning
1 red bell pepper, de-seeded and diced
1/2 yellow onion, diced
3 - 4 Tbs. canola or vegetable oil
2 - 3 Tbs. butter, cubed

Wash, dry, and dice the potatoes.

Put a 12 inch cast iron skillet on medium high and heat until hot.

Add a few tablespoons of oil and heat for a minute or two.

Add the potatoes and spices and stir to coat.

Let cook until starting to crisp and then turn in sections with a spatula.
Cook for about 15 minutes.

Dice bell peppers and onion and add to potatoes.

Stir well then add the cubed butter, stir if you would like to but it will melt down into the potatoes even if you don't.

Cover and cook for about 10 minutes until fork tender and the peppers and onions are cooked.. You can cook without the lid but it will take longer for the potatoes to get tender.

When fork tender they are done.

Serve as a side for either breakfast or dinner. Mmmm mmmm

Enjoy!

Serves 4 - 6 (depending on the size and amount of potatoes used, lol)