

Potatoes O'Brien

Serves: 4 Print

Ingredients:

2 tbsp unsalted butter
1 tbsp olive oil
1 ½ lbs yukon gold potatoes, diced into ½ inch pieces
1 red pepper, diced into ½ inch pieces
1 green pepper, diced into ½ inch pieces
1 large yellow onion, diced into ½ inch pieces
1 ½ tsp salt
1 ½ tsp garlic powder
1 ½ tsp paprika
¼ tsp pepper

Directions:

1. Add butter and olive oil to a large non stick skillet over medium high heat. Once the butter has melted, add potatoes, salt, garlic powder, paprika, and pepper. Toss well to fully coat the potatoes. Cover and cook for 15 mins, stirring every 4-5 mins to prevent the potatoes from burning.
2. Add peppers and onion to the potato mix. Toss well to combine. Cook uncovered for an additional 7-10 mins, stirring every few mins, until the veggies are softened and just start to crisp up on the edges. Serve!

Recipe notes:

*If you're not serving all of these at once, leftovers are best when reheated in a non stick skillet over medium high heat.
*These potatoes are a great side dish for breakfast or dinner! I love making a breakfast hash with these potatoes that involves topping them with avocado and a runny egg.