

Skillet Potatoes

INGREDIENTS

1/2 green pepper chopped	1/2 red pepper chopped
1/2 medium onion chopped	1 Tablespoon oil
2 Tablespoons salted butter	4 cups potatoes, peeled and diced into 1 inch pieces
1/4 teaspoon garlic powder	1/4 teaspoon paprika
1/2 teaspoon salt	1/4 teaspoon ground black pepper
Fresh parsley, chopped (optional garnish)	

HOW TO MAKE SKILLET POTATOES

Peel the potatoes and dice them into 1 inch chunks with a sharp knife – try and make them all the same size.

In a large skillet, melt some butter with oil (to prevent the butter from burning). I do this over medium heat.

Once its all melted together, add the potatoes, peppers & onions to the pan and season with garlic powder and paprika.

Cook them for about 20 minutes, stirring and turning the potatoes often to prevent burning.

Season with the salt and pepper and cook for 10 minutes more or until golden on the outside, stirring and turning the potatoes often.

Remove from the heat and garnish with fresh chopped parsley. Serve

You can also cook& add any breakfast meat of your choice.

WHAT KIND OF POTATOES ARE BEST?

I used white potatoes for this, but you can really use whatever potatoes you prefer. You want a potato that's going to hold their shape, so russets, red potatoes or yukons also work well.

CAN YOU MAKE SKILLET POTATOES AHEAD OF TIME?

While they're best served right away, you can make these ahead and reheat them. It's best to reheat them in a skillet on the stove to help retain some of the texture.

SERVING SUGGESTIONS

Skillet potatoes are great for breakfast, lunch or dinner!