

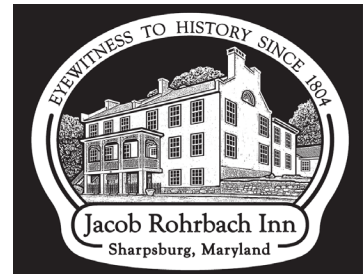
Breakfast Potatoes

Servings: 8

Prep Time: 20 Minutes

Bake Time: 30-40 Minutes

Total Time: 60 Minutes



When you're looking for a simple starchy side dish, breakfast potatoes are your mealtime answer. Red and green bell peppers add a colorful crunch to the dish and it's all on one baking sheet for an easy recipe that's ready alongside your main entrée.

Ingredients

- 3 lbs red potatoes, scrubbed or peeled and cut into 3/4 inch pieces
- 1/2 large onion, chopped
- 1/2 green bell pepper, diced
- 1/2 red bell pepper, diced
- 1/8 cup olive oil (just enough to coat)
- 1/4 cup butter, melted
- 1 tsp garlic powder
- 1 tsp sea salt
- 1 tsp cumin
- 1 tsp paprika
- 1/2 tsp pepper

Instructions

1. Preheat the oven to 425 degrees F.
2. In a large bowl, toss together the potatoes, garlic, onion, green bell pepper, red bell pepper, olive oil, butter, spices, salt and pepper.
3. Bake for 20 to 25 minutes, shaking the pan twice.
4. Raise the heat to 500 degrees and bake until crisp and brown, 10 to 15 minutes.
5. Season to taste with a little more salt and pepper before serving. Breakfast potatoes can be a side for a sweet or savory entrée but goes great with an Eggs Over-Easy.