

Breakfast Potatoes with Peppers

Serves: 4

Total Time: 30 min

Supplies

- 1 large skillet
- 1 wooden spoon
- 1 chef's knife
- 1 cutting board

Ingredients

- 1 tbsp olive oil
- 1 yellow onion, small
- 3 potatoes, medium
- 2 tbsp water

- 1 bell pepper, large
- $\frac{1}{2}$ teaspoon salt
- $\frac{1}{4}$ tsp black pepper

Instructions

- Heat oil in a large skillet over medium heat
- While oil is heating, chop onion and potato into $\frac{1}{2}$ inch pieces
- Add onion and potatoes to skillet and season with salt and pepper
- Stir to coat with oil and seasoning
- Spread across the skillet and add water to the pan
- Cover with a lid and let cook for about 10 minutes, stirring every few minutes and spreading them out again until crispy

- Add peppers in and stir to combine
- Continue cooking, stirring every few minutes for 5-10 minutes until desired firmness.
- Taste and season as needed.
- Serve and enjoy