

10/5/17

Homemade Potatoes O'Brien Recipe

Author: Cherchies® Specialty Foods

HOMEMADE POTATOES O'BRIEN RECIPE

Ingredients

- 1 Tablespoon (Tbsp.) olive oil, divided
- 1 large onion, diced
- 1 green pepper, seeded and diced
- 1 red pepper, seeded and diced
- 1 teaspoon (tsp) Cherchies Garlic Seasoning
- 1/2 teaspoon (tsp) ground pepper
- 6 gold potatoes (or your favorite potatoes), chopped into 1 inch chunks (feel free to leave the skins on)
- 1 large clove of garlic, minced
- Cherchies Pretty Hot Peppers (optional)

Preparation

1. Chop up onions, peppers, and set aside. Wash and chop the potatoes (no need to remove the skins). Add the potatoes to a medium bowl of cold water until ready to use, otherwise potatoes may turn grey, which may not go over well with semi-picky eaters;) Trust me.
2. In a large skillet, cook the onions and peppers in 1 Tablespoon olive oil and Cherchies Garlic Seasoning until the onions are translucent. Remove them from the skillet and set aside.
3. In the same skillet, add remaining olive oil, potatoes, pepper and and garlic and cook on low until potatoes are soft, about 10 minutes. Stir occasionally to prevent potatoes from sticking to the bottom of the pan. After potatoes have cooked, add back in the pepper and onion mixture to the skillet. (*Optional- for a twist to this dish, add the Cherchies Pretty Hot Peppers (spicier) or Pretty Peppers). Cook for 5 minutes. Serve this savory dish with our Savory Champagne Meatloaf Recipe and our Best Darn Garlic Bread Recipe for a complete meal. Enjoy!



This delicious recipe brought to you by Cherchies® Specialty Foods
<http://blog.cherchies.com/home/2017/9/30/homemade-obrien-potatoes-recipe>