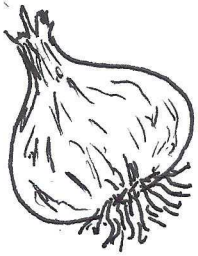


# POTATOES!



3 pounds potatoes, partially cooked

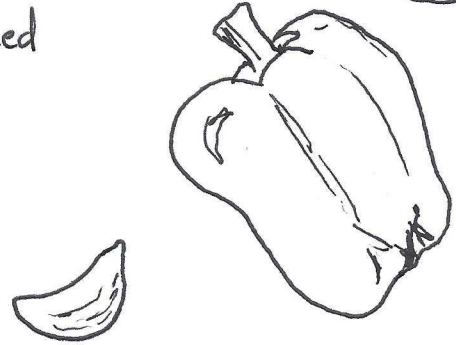
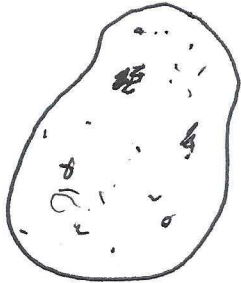
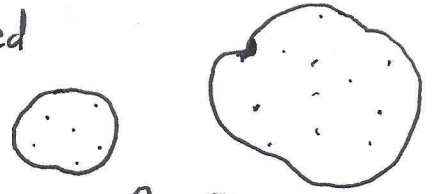
1 onion, diced or thinly sliced

1-2 bell peppers, diced or sliced

4-6 cloves garlic, minced

3-4 tablespoons vegetable oil

Salt and pepper to taste



## HOMEFRIES

## OVENFRIES

- ① Prepare the onions, garlic and bell peppers. Cut the potatoes into sugar cube size pieces.
  - ② Heat a large pan or griddle over medium-high heat.
  - ③ Add the oil and onions to pan or griddle. Cook until onions are soft. Add bell peppers, garlic, and 3 big pinches of salt. Cook until peppers soften.
  - ④ Add the potatoes. Cook, stirring occasionally, until golden brown.
  - ⑤ Season with salt and pepper.
- ② Preheat oven to 425°F
  - ③ Toss the potatoes, onions, peppers, garlic, salt and pepper in a bowl with the oil.
  - ④ Spread mixture in a single layer on sheet pans.
  - ⑤ Roast in oven for 20 minutes, or until potatoes are golden brown.
  - ⑥ Season with salt and pepper.