

Potatoes O'Brien



PREPARATION TIME
15 minutes



COOKING TIME
15 minutes



PERFECT PARTNER
pork chops



Onions and potatoes should not be stored together because the potatoes will spoil quickly. To keep these vegetables fresher longer, store away from heat or light in separate areas.

SHOPPING LIST

- russet potatoes • bell pepper
- pimiento

ON HAND

- salt • butter • onion • pepper

INGREDIENTS

- 6 russet potatoes
- 2 teaspoons salt, divided
- 3 tablespoons butter
- 1 medium onion, minced
- 1/2 green bell pepper, minced
- 2 tablespoons coarsely chopped pimiento
- 1/8 teaspoon pepper

SERVES 6

COOK'N *Express*

• If you are in a hurry, save time by simply slicing the potatoes instead of cubing them. The thin slices will cook more quickly.

Make Ahead

You can prepare these potatoes through step 1 up to 24 hours ahead. Refrigerate until ready to cook.

VARIATION

For a more colorful side dish, add 2 tablespoons each minced yellow and red bell pepper in step 2.

1 Peel and cube potatoes. Place in a large saucepan; cover with water. Bring to a boil; add 1 teaspoon salt. Boil until tender, about 5 minutes; drain well.



2 Melt butter in a large skillet over medium heat; add potatoes, onion, bell pepper and pimiento.

3 Cook until potatoes are slightly crisp and browned, stirring gently to prevent sticking, about 15 minutes. Remove skillet from heat; add remaining salt and pepper.



Presentation Idea:

When serving these delectable potatoes for a party, place in a wide, shallow dish. The potatoes will remain crisp and firm. For an added touch, sprinkle potatoes with finely chopped parsley, chives or green onions.