

ROASTED POTATOES, ONIONS AND PEPPERS Adapted by Lori L. Belling

<http://teriskitchen.com/vegetable/potatoandpeppers.html>

This is another dish that I learned from Italian friends. I had forgotten about it until I saw a similar recipe. I am glad it is back because it is such an easy and delicious potato side dish. You may substitute other herbs and, if desired, use just one type of bell pepper. As with most vegetable dishes that are roasted with olive oil, it is equally good hot, warm or room temperature, so it makes a great side dish for a family meal or to take to a potluck.

INGREDIENTS

2 lbs All Blue potatoes, scrubbed and cut into about 1-inch pieces

1 medium onion, chopped into about 1-inch pieces

1 medium red bell pepper, cut into about 1-inch pieces

1 medium green bell pepper, cut into about 1-inch pieces

4 large cloves garlic, coarsely chopped

3 teaspoons Italian seasoning

Salt and pepper to taste after roasting

4 tablespoons olive oil

DIRECTIONS

Preheat oven to 400° F. Place all of the potatoes in a large bowl, coat with olive oil and Italian seasoning. **On a large baking sheet or shallow roasting pan spread into one layer. Roast until potatoes are tender, about 35 minutes, turning occasionally. Place remaining vegetables except the garlic into a large bowl, coat with olive oil and Italian seasoning. Add to roasting pan in the last 10 minutes of time. In the last 3-5 minutes of time, add the rough chopped garlic.** Serve hot, warm or room temperature.

Note from Teri's Kitchen: I usually use Yukon gold potatoes for most of my recipes. My second choice for this recipe would be any waxy or boiling potato. However, if you prefer the texture of russet baking potatoes then, by all means, use them.

All rights reserved by Teri's Kitchen.
Copyright Information