

Potatoes O'Brien

Ingredients

- 3 Tbsp butter, divided
- 3 Tbsp olive oil, divided
- 1 medium yellow onion, diced
- 1 red bell pepper, diced
- green bell pepper, diced
- 2 lbs golden potatoes, peeled and cut into 1/2" cubes
- salt & pepper to taste
- 1 Tbsp minced parsley

Directions

Heat 2 Tbsp butter and 2 Tbsp olive oil over medium-high heat in a large saute pan. Add onion and saute until soft, about 5 minutes. Add peppers and cook until they start to soften, about 3 minutes. Using a slotted spoon, remove from the pan. Add the remaining butter and olive oil and then add the cubed potatoes and salt and pepper to taste. Cook, stirring often, for 5 minutes. Add the onion/pepper mixture. Cover, turn heat to low, and continue cooking until until the potatoes are soft, about 10-15 minutes, stirring occasionally. Taste and adjust seasoning. Sprinkle with parsley before serving.