



Potato Veggie Hash

Prep Time: 20 mins Cook Time: 30 min Serves: 4-6

Ingredients:

- 2 Tbsp olive Oil
- 1 Tbsp unsalted butter
- 4 potatoes, cubed
- 1 onion, diced
- 1 bell pepper, diced
- 2 tsp parsley, chopped
- 3 garlic cloves, minced
- ¼ cup grated parmesan cheese
- ½ tsp salt
- ½ tsp Pepper

Instructions:

1. Preheat oil and butter in a skillet on medium heat.
2. Add potatoes and toss them in the oil until covered.
3. Put the lid on and let cook for 10 minutes.
4. Remove lid and increase heat to medium high.
5. Add the onions and bell peppers.
6. Let cook for 15 minutes and stir often.
7. Once the vegetables are golden brown, add the parsley and garlic.
8. Cook for 2 minutes.
9. Add salt and pepper.
10. Sprinkle Parmesan cheese on top.
11. Enjoy!

Fun fact:

Potatoes were the first vegetables grown in space!