

Smothered Potatoes with Peppers and Onions

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Ingredients

Yield: 4 to 6 Servings

- 3 to 4 Tablespoons Oil, your choice
- 2 Pounds Red or Russet Potatoes, cleaned and cut into $\frac{3}{4}$ inch cubes
- To Taste Green Bell Peppers, cut into $\frac{1}{2}$ inch slices
- To Taste Red Bell Peppers, cut into $\frac{1}{2}$ inch slices
- To Taste Onions, cut into $\frac{1}{2}$ slices
- To Taste Grand Diamond Seasoning or Seasonings of choice
- To Taste Garlic Powder
- To Taste Dried Herbs, such as Thyme or Italian Herb Blend
- 2 to 3 Tablespoons Vegetable Stock or your choice of stock

Directions

Preheat a large skillet over medium-high heat. Make sure the skillet being used has a lid. Gently add the potatoes to the skillet and season to taste. Stir to coat the potatoes with the oil. Cover and cook for about 5 minutes or until the potatoes are cooked halfway through.

Add the peppers and onions, stir and cover. Cook until the potatoes are fully cooked and the vegetables are tender. (**Note:** IF the potatoes slightly stick at the end of the cooking time feel free to add some stock, a tablespoon at a time, to deglaze the bottom of the skillet.) Stir and serve.