

## Roasted Potatoes O'Brian

Serves 4 as a side

*This savory potato side dish is an excellent accompaniment to any of our breakfast entrees.*

### Ingredients

8 ea. yukon gold potatoes, cut in ½-in. dice  
2 Tbsp. extra virgin olive oil  
1 Tbsp. fresh rosemary, finely chopped  
2 ea. red pepper, cut in ½-in. dice  
2 ea. green pepper, cut in ½-in. dice  
[Searing Seasonings](#), to taste

### Method

**Oven Temperature: 570-600 degrees**

- Soak the diced potatoes in water to remove the starch. Drain and pat dry, then toss with olive oil and rosemary so the potatoes are lightly coated.
- Arrange the potatoes in a ½ sheet pan or large skillet and place in the raw landing zone, just on the edge of the finishing zone. Roast the potatoes until they are about halfway cooked and just beginning to soften, rotating as necessary for even roasting. Add the diced peppers to the potato mixture and stir gently to combine.
- Cook until the potatoes are golden brown and soft. Remove from the oven and sprinkle with [Searing Seasonings](#).



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