

## **Potato and Green Pepper Hash**

This hash is as easy to make as mashed potatoes without the mashing and are loaded with flavour!

Ingredients:

2 Tbsp olive oil

1 Tbsp unsalted butter

4 large or 5 medium potatoes

1 medium onion, diced

1 green bell pepper, diced

1-2 cloves garlic, minced

½ Tbsp fresh Italian Parsley, finely chopped (can substitute with ½ tsp dry parsley)

½ Tbsp fresh basil, finely chopped (can substitute with ½ tsp dry basil)

Freshly ground sea salt and black pepper to taste

¼ c. freshly grated parmesan cheese

Heat oil in butter in large skillet over medium heat. Peel and cut potatoes into 1/2 inch cubes. Add potatoes to skillet and toss to coat. Cover skillet with lid and allow to cook until fork-tender, about 10 minutes. Remove lid and increase heat to medium-high. Add diced onion, green pepper and garlic, stir to combine. Cook, stirring occasionally, until potatoes are golden brown and onion is tender, about 15 minutes. Season with freshly ground sea salt and black pepper to taste and add finely chopped Italian parsley and fresh basil – stir to combine. Continue cooking another 1-2 minutes. Serve topped with freshly grated parmesan cheese. Enjoy!