



POTATO HASH WITH KIELBASA & SWEET BELL PEPPERS

1 lb. beef, pork, or turkey kielbasa, cut into ¼" slices
2 Tbs. good olive oil
4-5 large Russett or red potatoes, peeled and chopped
3 sweet bell peppers, red, yellow and green, seeds and membranes removed, diced
1 yellow onion, diced
1-2 jalapenos, seeds and membranes removed, diced
Kosher salt and freshly ground black pepper, to taste

In a large cast iron skillet (I use my 12"), heat a tiny bit of olive oil over medium high heat; when oil is hot, add kielbasa slices and cook just until nicely browned on all sides. Remove kielbasa and keep warm.

If needed, add a bit more oil to the skillet and add the potatoes to the skillet; season with salt and pepper and cook until golden brown and fork-tender, approx. 10-12 minutes, stirring often. Remove potatoes from the skillet and add to the reserved kielbasas slices; keep warm.

In the same skillet, add the bell peppers, onion, and jalapeno to the drippings and cook until tender, approx. 5-6 minutes, stirring occasionally.

Return kielbasa slices and cooked potatoes to the skillet and combine all ingredients; season the hash to taste with salt and pepper, as needed, then serve at once.

Now You're Cookin',

Chef Alli