

Breakfast Potatoes

Serves 4

Common allergens: Check vegan butter label if using

Lightly adapted from [Minimalist Baker](#)



VEGAN



VEGETARIAN



GLUTEN FREE



DAIRY FREE



Ingredients

- 1 pound red potatoes, scrubbed clean
- 1 bell pepper, roughly chopped
- ¼ yellow onion, roughly chopped
- 3-4 tablespoons vegan butter (or olive oil)
- 1 teaspoon sea salt
- ½ teaspoon garlic powder
- ½ teaspoon ground black pepper

Directions

1. Cut potatoes in quarters, place in a microwave safe bowl, cover, and heat for 4 minutes or until they begin to soften.
2. Heat a skillet to medium heat. Add 1 tablespoon oil or butter and add the onion and bell pepper. Sauté for 5 minutes, stirring occasionally, until they start to brown. Remove from pan.
3. Cut cooked potatoes into quarters, and place 3 tablespoons oil or butter onto the hot skillet. Add the potatoes.
4. After about 4 minutes, use a fork or spatula to tip the potato over onto its other side to brown evenly.
5. After another 3-4 minutes, flip the potatoes on their backsides (skin side down), add back onion and bell pepper and season with salt, pepper and garlic powder. Cook for another 2-4 minutes until crispy and golden brown on all sides.

Recipe from [Brunch at Home, Spring 2021](#)