

SKILLET HASHBROWNS WITH VEGETABLES & PARMESAN

Ingredients:

- 2 Tbsp olive oil
- 1 Tbsp unsalted butter
- 4 large or 6 medium potatoes, peeled and cut into ½-inch cubes
- 1 onion, diced
- 1 red bell pepper, diced
- 2 tsp fresh parsley, chopped
- 3 garlic cloves, minced
- Salt and pepper, to taste
- ¼ cup freshly grated Parmesan cheese

Instructions:

1. Preheat the oil and butter in a large nonstick skillet over medium heat.
2. Add the potatoes, toss to coat, then cover with a lid and cook for 10 minutes.
3. Remove the lid and increase heat to medium-high. Stir in the onion and bell pepper. Cook for 15 minutes, stirring occasionally, until the potatoes and vegetables are golden brown.
4. Add parsley and garlic, cooking for 2 minutes. Season with salt and pepper.
5. Sprinkle with Parmesan just before serving and enjoy warm.

TIP FOR LITTLE HELPERS:

Children can help wash and scrub the potatoes, tear parsley leaves, or measure the cheese. Older children may enjoy sprinkling Parmesan over the finished dish before serving.