

Red Peppers and Potatoes Peperoni Rossi e Patate

This is a simple, easy and delicious recipe. Great for working women, or if you wish to have something ready at all times.
It can be prepared and kept in the fridge for 3 – 4 days since on the next day or two will taste even better.

Cooking tips: When frying the red peppers and the potatoes leave them half cooked
The more this dish rests the better it will taste.

Cooking time: Preparation 10 minutes
Cooking 30 minutes
Resting time ½ hour minimum

Difficulty: very easy
Serves: 4 - 5

Ingredients:
¼ cup of Extra Virgin Olive Oil (EVOO)
3 big potatoes cut 1 inch long
3 red peppers cut 1 inch squares
1 ½ cups of tomatoes' puree
½ cup of Water if necessary
Sea salt
Hot pepper



Directions:
Peel, cut and dry the potatoes and the red peppers.
In a big frying pan heat the EVOO and fry the potatoes.
When the potatoes are golden but not completely cooked, take them out of the pan and fry the red peppers 3 – 4 minutes covered.
Add the potatoes, the tomatoes' puree, sprinkle with a little sea salt and hot pepper, and if necessary, add the water and stir gently.
Cover and simmer for 10 – 15 minutes stirring occasionally.
Shut the flame a and let it rest.

Buon appetito.

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