

Italian potatoes



Italian potatoes

For 4 servings:

1 kg potatoes, cubed
3 large onions, sliced
4-5 carrots, sliced
2 green peppers, sliced
6-7 cloves of garlic, finely chopped
3-4 teaspoons rosemary
fresh chili / chili powder (optional)
4 tablespoons olive oil
salt and pepper, to taste

Half cook the potatoes. Drain well.

In an oven tray, greased with oil, put the vegetables (the onions, carrots, green peppers, chili), the garlic, rosemary, salt and pepper to taste. Add the potatoes and mix thoroughly. Bake in the oven until crisp, stirring occasionally.

Serve with salad.



Italian potatoes