



### **Crisp Golden Peppered Potatoes with Sunchokes**

2 Tablespoons olive oil  
3 baked golden potatoes, chopped  
1/2 teaspoon salt or to taste  
1/4 teaspoon ground black pepper or to taste  
2/3 cup diced sweet orange peppers  
2 sunchokes, peeled if desired, chopped  
1/2 cup chopped onions  
1 large clove garlic, minced  
Garnish: Mini sunflower shoots or mini greens as desired

Heat olive oil in 10 inch nonstick skillet; add potatoes over medium heat; cook for 15 minutes, turning occasionally until a golden crust develops. Season with salt and pepper. Add orange peppers, sunchokes, onions, and garlic. Cook about 10 minutes; stirring occasionally. Season to taste with additional salt and black pepper. Garnish with sunflower shoots or mini greens. Yield: Serves 4

**About the Recipe:** Crispy golden potatoes tossed with sweet peppers and crunchy sunchokes make a perfect side dish for that wild forest supper or company dinner.