



Ingredients

2 lb Russet Potatoes (large diced)	½ tsp. Paprika
⅓ cup Vegetable Oil	Salt
1 Yellow Onion (diced)	2 cups Baby Spinach
1 Red Bell Pepper (diced)	¼ cup Parsley (freshly chopped)
½ tsp. Garlic Powder or Fresh Garlic	1 Lemon

Directions

- 1** Add the potatoes to a pot of boiling salted water and boil them, par-cooking the potatoes for about 3 minutes.
- 2** Meanwhile, let the potatoes cool and cook the vegetables. In a heavy pan or skillet over medium heat add 2 tablespoons of oil and the onion and sprinkle with kosher salt. Cook for about 3 minutes and then add the mushrooms and cook for another 5 minutes until the onions are soft and the mushrooms are tender and browned. Add the red bell peppers and cook for 1-2 more minutes. Transfer the vegetables to a separate bowl.
- 3** Add the remaining oil to the pan and fry the potatoes until golden and tender in the skillet over medium-high heat. Season to taste with kosher salt and the paprika and garlic powder.
- 4** Add the vegetables back to the skillet along with the spinach, which should be folded in and will wilt right away. Squeeze a little lemon juice and season to taste with kosher salt and garnish with the parsley. Serve hot with ketchup or salsa on the side for dipping!