

Roasted Potatoes with Red Pepper & Onions

Ingredients

- 2C Red Potatoes, quartered
- 2T Chipotle or Leccino Olive Oil
- 1 Red Pepper, sliced thinly
- ½ Red Onion, sliced thinly
- 2T 18 year old Balsamic

Preparation

1. Toss potatoes in olive oil & sprinkle with salt. Roast in 350 degree oven for approximately ½ hour until browned.
2. Slowly heat balsamic in a large skillet. Add peppers & onion to balsamic and stir until caramelized (just a few minutes, or longer if you like your veggies a bit more cooked-you might have to add a bit more balsamic if you cook them longer).
3. Add peppers & onions to the potatoes, sprinkle with salt & serve.