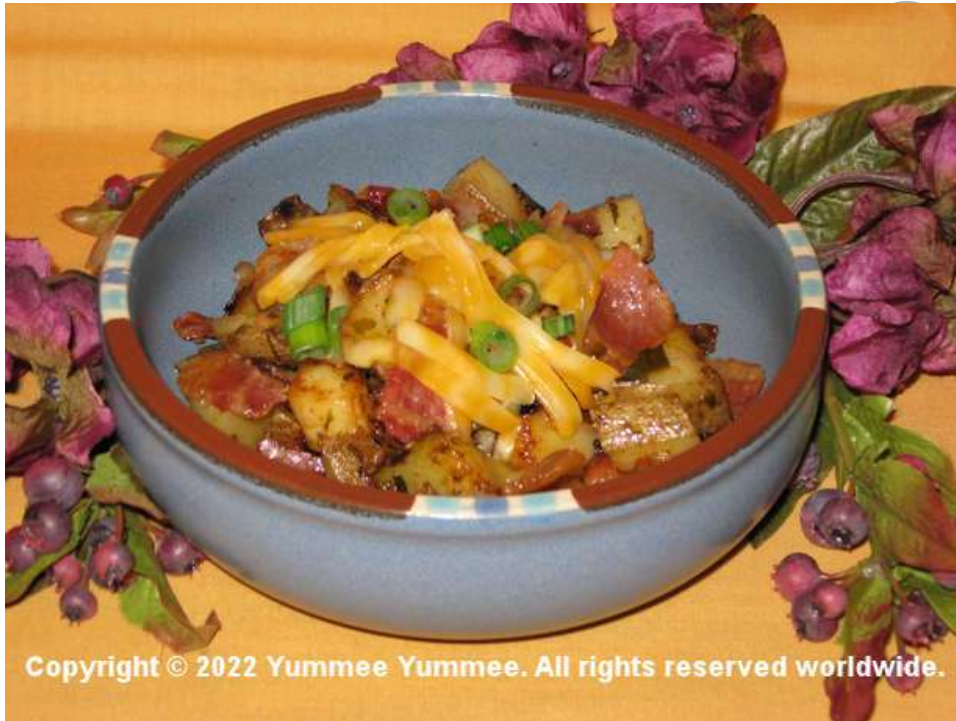


Breakfast Potatoes



Potatoes

- 1 to 2 tablespoons extra virgin olive oil
- 1 to 2 tablespoons butter
- 3 green onions, sliced
- 2 garlic cloves, minced
- 1/4 cup chopped sweet onion
- 3 to 4 baking potatoes, cubed
- 2 teaspoons dried parsley
- 1 teaspoon chili powder
- 1/4 teaspoon ground cumin
- 1/4 teaspoon salt
- 1/8 teaspoon ground cayenne pepper
- 3 to 4 slices cooked bacon, crumbled or cut in 1/2 to 1 inch pieces

Garnish

- Shredded Colby-Jack cheese
- Sliced green onions

In a non-stick skillet, saute onions and garlic in olive oil and butter over medium heat. Add potatoes, parsley, chili powder, cumin, salt, and cayenne pepper. Cover and cook over medium-low heat for 20 minutes, stirring occasionally. Add bacon. Cover and cook for an additional 10 minutes, or until potatoes are tender, stirring occasionally. Garnish with cheese and green onions.