## **Breakfast Potatoes with Herbs**

## **Ingredients:**

- 4 russet potatoes, chopped
- 4 tablespoons olive oil
- 4 garlic cloves, minced
- 2 tablespoons fresh rosemary, chopped or 2 teaspoons dried
- 1/2 teaspoon red pepper flakes
- Pinch of salt and pepper

## **Directions:**

- 1. Cut the potatoes into 1/2 inch cubes. Add the potato cubes to a large pot filled with cool water. Place over high heat and bring to a boil. Once the water starts to boiling, boil for 2 minutes. Drain water and run potatoes under cool water to stop cooking.
- 2. Make the garlic herb oil by adding 3 table spoons olive oil to a small skillet with the minced garlic, and chili flakes. Heat over medium-low and bring to a simmer. Reduce heat to low and simmer for 2-3 minutes, being careful not to burn garlic. Remove from heat and let cool slightly.
- 3. Add one tablespoon of olive oil to a large skillet over medium high heat. Once the oil is hot, add in the potato cubes, forming a single layer over the pan. Season with pinch of salt and pepper. Cook untouched for 5-7 minutes. Flip the potatoes and cook another 4-5 minutes. Add the garlic herb oil and continue to cook until each side of cube is golden and crispy (about another 10-15 minutes).

Source: Blissful Basil

4. Add additional pepper if desired and serve.

For more information, please contact:

Benteh Nuutah Valley Native Primary Care Center Wellness Center (907) 631-7630 southcentralfoundation.com

| Amount Per Ser   | ving   |   |   |
|--|--|---|---|
| Calories 160   | ) Cal  | ories fron                                    | n Fat 80                                      |
|  |  | % Da  | aily Value*                                   |
| Total Fat 9g   |  | 14%   |   |
| Saturated Fat 1g   |  |   | 5%  |
| Trans Fat  | 0g   |   |   |
| Cholesterol 0mg  |  |   | 0%  |
| Sodium 0mg   |  |   | 0%  |
| Total Carbo  | hydrate  | 18g   | 6%  |
| Dietary Fiber 2g   |  |   | 8%  |
| Sugars 1g  |  |   | 7,00,000                                      |
| Protein 2g   |  |   |   |
| Vitamin A 2%   | ю·   | Vitamin (                                     | 30%   |
| Calcium 2%   | •  | Iron 4%                                       |   |
| *Percent Daily Va<br>diet. Your daily va<br>depending on you                             | alues may b                                      | e higher or l                                 |   |
| Total Fat<br>Saturated Fat<br>Cholesterol<br>Sodium<br>Total Carbohydra<br>Dietary Fiber | Less than<br>Less than<br>Less than<br>Less than | 65g<br>20g<br>300mg<br>2,400mg<br>300g<br>25g | 80g<br>25g<br>300mg<br>2,400mg<br>375g<br>30g |

Fat 9 • Carbohydrate 4 • Protein 4





