

# Potato Hash

*Beth Knorr*

1 small onion, diced  
3 cloves garlic, minced  
2 red peppers, diced  
1 poblano pepper, diced (optional)  
2-3 pounds fingerling potatoes, preferably purple or a mix, diced  
2 ears of corn, kernels cut from cob  
water  
2 Tablespoons cilantro  
salt  
pepper  
olive oil

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**Countryside Farmers' Markets**

## **Makes 4-6 servings**

Heat olive oil in large cast iron skillet. Sauté onions over medium heat until soft. Add garlic and cook until fragrant. Add red and poblano peppers and sauté until beginning to soften. Add potatoes and about ½ cup water. Cover and cook over medium-low heat until potatoes are al dente. Remove cover and add corn. Cook over medium heat until liquid evaporates. Season with salt and pepper. Off heat add cilantro & stir.

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