

LA CIENEGA FARMERS' MARKET



1801 La Cienega Blvd & 18th Street, at La Cienega Plaza
Where you'll find the freshest ingredients for your delicious recipes!
Every Thursday from 3:00 to 7:00PM (7:30 daylight savings time)

Roasted Potatoes & Bell Peppers

8 Yukon gold potatoes

2 bell pepper

1 yellow onion

1 garlic bulb

Olive oil

Sprig of cilantro

Tsp salt

Tsp ground pepper

- **Pre heat oven to 375 degrees**
 - **Cut Yukon potatoes into large size cubes and put in a bowl.**
- **Cut bell peppers into wide strips, removing seeds, and place with potatoes.**
 - **Cut the onion in wide strips as well and place with potatoes.**
 - **Peel 3 cloves of garlic and press into potatoes mixture.**
- **Coat ingredients with olive oil making sure that all are coated add salt and pepper and place into a roasting pan.**
 - **Roast for 20 minutes, stirring 1 -2 times to make sure that the ingredients are cooked evenly.**
- **When tender, place in a serving bowl and chop a sprig of cilantro to top off the potato mixture.**

This recipe goes well with meat as well as with fish

We Accept Food Stamps & WIC Coupons

Sponsored by the Model Neighborhood Program
Your local non-profit neighborhood improvement organization
For market info call 562.495.1764