

Spanish Potatoes

Serves 4 with leftover

(Great filling for veggie wraps or breakfast bowls!)

1 lb Yukon gold potatoes -cubed

1 Medium yellow onion -diced

1/2 C bell pepper - diced

2 Tbs jalapeno -diced

1 C vegetable juice Knudsen low sodium

1/2 tsp cumin

4 Tbs Sunflower or Safflower oil

In large skillet over medium high heat brown potatoes for 5 minutes, then add bell pepper, jalapeno and onion and continue to cook until potatoes are crisp. Turn heat down to medium low and stir in vegetable juice and cumin. Cook until liquid is absorbed.