



# Easy Cheesy Poblano Potato Breakfast

By Laura Bennett, [Eloisa Organic Farm](#) and [The Vegucation Station](#)

Many of us are familiar with sweet peppers and spicy peppers, but there is a whole group of warm, savory peppers that bring a richness to any dish! I personally make this dish at least a couple times a week for breakfast and I even freeze slices of raw poblanos so that I can keep making it all winter long. Poblanos are my favorite warm pepper, but other warm peppers such as Anaheims, Chile de Agua, Chilaca peppers, and padrons can be a great substitute as well. Try it out and enjoy!

**Yield:** serves 2-4 people depending on pan size

## Ingredients:

- Poblano Peppers
- Sweet Peppers (for color)
- Potatoes (waxy variety)
- Garlic
- Cheese, grated
- Salt & Pepper
- Eggs
- Cooking oil (high heat)



## Directions:

1. Dice your potatoes up while your pan is heating up to medium-high. Add oil into the pan and once hot, add in your potatoes to fill the surface of the pan. Cover with lid for 1-2 minutes to get potatoes up to temp, then remove to steam water off so the potatoes start getting crispy.
2. While your potatoes are cooking (stir occasionally to evenly brown), go ahead and slice up your peppers, removing the seeds and cutting into thin strips.
3. Once your potatoes are starting to brown and soften, add in your peppers and mix thoroughly. Again, cover with lid to get pan contents up to temp 1-2 minutes, then remove to cook water off and keep things crispy! Add oil throughout cooking process as needed.
4. While that's all cooking, stir occasionally and mince up your garlic. I always add my garlic in later in the cooking process so that its flavor is the most potent. Add in once your pepper have cooked down a bit.
5. Once everything is soft on the inside (smush with your stirring utensil to check) and golden brown on the outside, toss with salt and pepper to taste.
6. Turn the pan off and sprinkle grated cheese on top, cover with lid to melt the cheese.
7. In another pan, fry up a couple eggs to serve with your sauté. Plate all together and enjoy!

NOTE: Sometimes potatoes just don't play well with others in the pan. If your potatoes seem to be done before you add your peppers in and you're worried they'll turn to mush if you cook them any more, just remove them and set aside, cook up your peppers, and then toss them back in at the end when you add your garlic.

