



Purple Breakfast Potatoes with Caramelized Onions

INGREDIENTS

2 pounds of purple potatoes, cut into small wedges
1 small chopped onion
Olive oil
1 tablespoon of butter
4 slices of thick bacon cut into small pieces
4 ounce of sliced Bella Crimini mushrooms
1 tablespoon of chopped fresh tarragon
1 tablespoon of capers
A pinch of Salt and pepper
1 pinch of red pepper flakes

DIRECTIONS

- In a sauté pan heat 1 tablespoon of olive oil over low heat. Add onions to pan with a pinch of salt and cook for 5 - 10 minutes. Add 1 tablespoon of butter and cook until evenly browned. This should take about 20 – 30 minutes. Remove from heat and reserve.
- While the onions are cooking, heat a large sauté pan, cut the bacon in small pieces, place in hot pan and slowly sauté until the bacon is slightly crispy. Remove the bacon from the pan and place on a paper towel-lined plate and reserve.
- Add the sliced mushrooms to the pan with the rendered bacon fat. Add a pinch of salt and pepper to the mushrooms and cook until browned. Place the mushrooms in a bowl with the bacon and onions and set aside.
- Add 2 tablespoons of olive oil in the pan and add the purple potatoes. Cook the potatoes until browned and evenly cooked. Add a pinch of red pepper flakes.
- Once the potatoes are thoroughly cooked, add the capers and cook for about 1 minute. Add the reserved mushroom, bacon, and onions to the potato mixture and heat over low heat. Garnish with fresh tarragon before serving.