

POTATO & EGG COUNTRY SKILLET

Yields: 6 servings

1 tbsp. olive oil
4 Cups thinly sliced potatoes
½ Cup chopped onion
½ Cup chopped green bell pepper
4 Oz. sliced ham, cut into thin strips
6 Eggs, beaten
½ to ¾ Cup shredded cheese (2 to 3 oz.)

Heat oil in large nonstick skillet over medium heat until hot. Spread ½ of the potato slices in an even layer in bottom of skillet; sprinkle with salt and pepper. Top with ½ of the onion and green pepper, then with ½ of the ham. Repeat layers.

Cook, covered, over low heat until potatoes are fork tender, about 20 minutes.

Pour eggs over vegetables and ham in skillet. Continue cooking, covered, until eggs are set and no visible liquid egg remains, about 10 minutes. Remove from heat. Sprinkle with cheese. Cover and let stand until cheese is melted, 2 to 3 minutes.