

## Sautéed Peppers with Garlic, Eggplant and Potatoes



Prep Time: 5 minutes  
Cook Time: 10 minutes  
Servings: 4-6

### Ingredients:

4 green peppers  
3 large cloves of garlic, minced  
3 Japanese eggplants  
3 potatoes, peeled, cut in half and sliced in 1/8" pieces  
½ cup extra virgin olive oil for frying  
Salt to taste

### Preparation:

Rinse the green peppers and cut off stems. Slice peppers in half lengthwise and remove seeds and veins. Then, slice lengthwise again and cut in half. You should end up with pieces about 3" long and about 1-1.5" wide.

Rinse the eggplant. Cut in half length-wise and then in half again. Cut the long pieces in half cross-wise. You should end up with pieces about 2"-3" long and about 3/4" thick. If you cannot purchase Japanese eggplant, use about 1/2 to 3/4 of a regular eggplant and cut into 1" to 1 1/2" chunks.

Pour olive oil into a large frying pan. Heat on medium high. When hot, put all ingredients in frying pan and stir often, until potatoes are browned and soft. Salt to taste.