

Spanish Potato Pepper Stew

From Asparagus to Zucchini

- 1 ½ Tbsp Olive Oil
- 1 cup chopped onion
- 3 lbs potatoes, peeled and thick-sliced
- 6 oz. Andouille or other smoked spicy sausage, chopped
- 1 can (14½ oz.) chicken broth
- 1 bell pepper, quartered and thick-sliced
- 3 Tbsp chopped flat leaf parsley
- 2 Tbsp sweet paprika
- ½ oz dried ancho or Anaheim chiles, soaked in hot water (optional)
- salt



Heat olive oil in large, heavy pot over medium-high heat. Add onions; sauté until limp. Stir in potatoes and sausage; cook 10 minutes, stirring often. Add 1 cup chicken broth; cook, stirring often, 10 minutes. Add remaining broth, peppers, parsley, paprika, and ½ cup water. If you are using chiles, drain, remove seeds, mince, and add to potatoes. Simmer, stirring occasionally, until potatoes are tender and sauce is thickened, 15-20 minutes. Season to taste with salt. This recipe is adapted from one in the *Mediterranean Diet Cookbook*, by Nancy Harmon Jenkins. Serve it as a main course or side dish, or even for brunch.