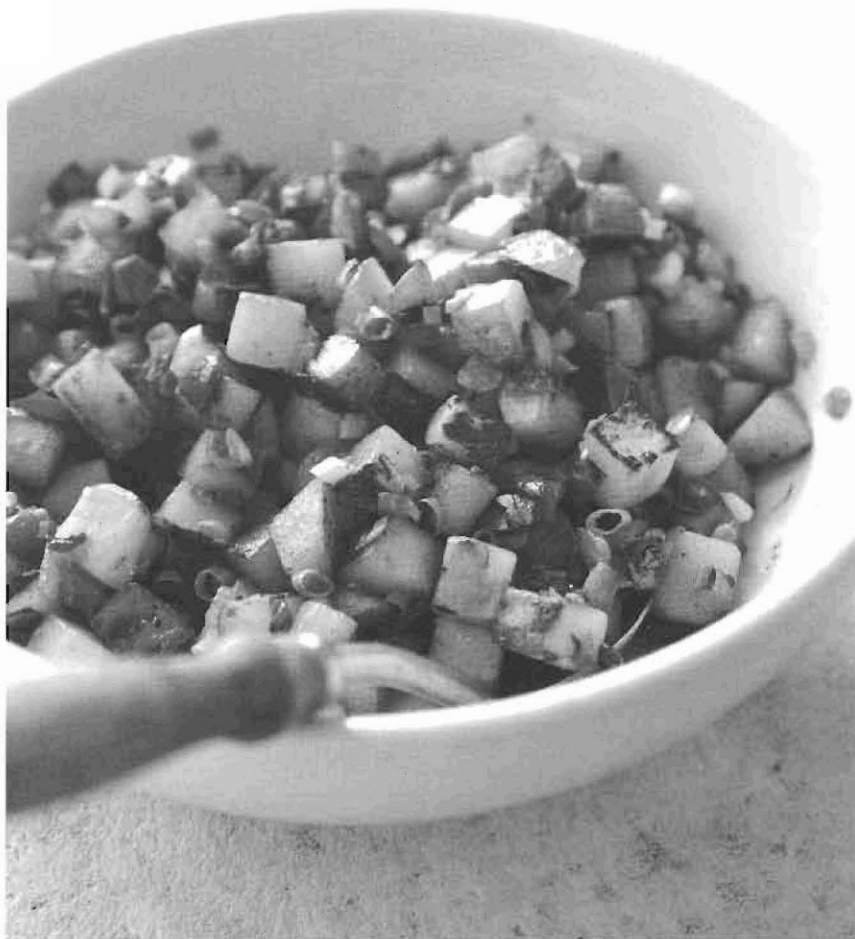


O'Brien Potatoes

Whether for breakfast, lunch, or dinner, we wanted these potatoes nicely browned and flavorful. BY CHRISTIE MORRISON



These flavorful spuds work equally well next to scrambled eggs or a steak.

O'BRIEN POTATOES Serves 4

Use waxy red potatoes, which will hold their shape better than other varieties.

- 2 tablespoons vegetable oil
- 1½ pounds red potatoes, unpeeled, cut into ½-inch pieces
- 1 green bell pepper, stemmed, seeded, and cut into ½-inch pieces
- 1 red bell pepper, stemmed, seeded, and cut into ½-inch pieces
- 1 onion, chopped
- ½ cup chicken broth
- 2 teaspoons Worcestershire sauce
- Salt and pepper
- 4 scallions, sliced thin

1. Heat oil in 12-inch nonstick skillet over medium heat until shimmering. Add potatoes, bell peppers, and onion and stir to coat with oil. Stir in broth, Worcestershire, and 1½ teaspoons salt. Cover and cook until potatoes are tender, stirring occasionally, about 15 minutes.

2. Uncover and increase heat to medium-high. Cook, stirring occasionally, until liquid has evaporated and potatoes and bell peppers are spotty brown, about 12 minutes. Season with salt and pepper to taste. Stir in scallions. Serve.

TEST KITCHEN TECHNIQUE

Braise Before Browning

First, we cover the potatoes and simmer them in chicken broth so they can pick up flavor as they soften. Then we uncover the pan to let the broth evaporate and the vegetables brown for deeper flavor.



BRAISE

Cook the potatoes in flavorful broth so they soften before they're browned at the end.