



Roasted Potatoes with Red Peppers and Onions

Ingredients

- 4 cups potatoes, quartered
- 4 tablespoons [Fustini's Chipotle olive oil](#), divided
- 2 tablespoons [Fustini's 18 Year Traditional balsamic](#)
- 1 red bell pepper, thinly sliced
- 1/2 red onion, thinly sliced
- salt to taste

Directions

Step 1.

Preheat oven to 350 degrees. Toss potatoes with 3 tablespoons of olive oil and sprinkle with salt. Roast on a rimmed sheet pan for approximately 25-30 minutes or until browned.

Step 2.

in a large skillet, slowly heat the remaining olive oil. Add peppers and onions to the pan and stir in balsamic until caramelized (just a few minutes or longer if you like your veggies a bit more cooked - add more balsamic if cooking longer).

Step 3.

Add cooked peppers and onions to the roasted potatoes, sprinkle with salt and serve.