



HOBO POTATOES

Compliments of John Watschke
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2 bags, 20 ounces each, frozen potato cubes
1 pound Broccoli flowerets
1 red and 1 green bell pepper or variety
1 large onion
16 ounces Cheddar Cheese
8 ounces sour cream

Preheat oven to 350°. Place potatoes in Rectangle Baker. Bake 15 minutes.

Rinse broccoli and cut off flowerets. Place in Rice Cooker with a ½” of water and microwave on high for 5 minutes. Allow to stand an additional 5 minutes before removing lid.

Coarsely chop onion using Food Chopper or Manual Food Processor and chop pepper into to small pieces using Santoku.

If you like your veggies crisp, do not sauté otherwise lightly sauté both in Small Sauté Pan if desired. Use a little of the Basil Canola Oil or olive oil or butter or margarine.

After potatoes have baked for 15 minutes, remove baker from oven. Toss in broccoli and onion. Bake 10 minutes. Remove from oven, add shredded cheddar cheese and put it bake in the oven for 5 minutes or until cheese melts.

To serve: Place sour cream in Small Bamboo Bowl with Small Bamboo Spoon.
Use Nylon Spoon to serve potatoes. Garnish with sour cream.

This is a favorite of mine adapted from a great restaurant in Mequon, WI called the “Wooden Goose”.

I like to turn this into a meal in a dish by simply scrambling 12 eggs in the Stir-Fry Skillet. Cover the potatoes with the cooked eggs and add the cheese and place in oven for 5 minutes.