

REASONS TO SEASON



Fajita Fried Potatoes and Mixed Peppers



1. Cut five small potatoes into cubes and part boil.
2. Place two fresh peppers into a frying pan with one teaspoon of garlic puree. Drizzle olive oil over ingredients for cooking.
3. Drain potatoes once soft and add to frying pan.
4. Cover with Reasons to Season Mexican Dry Marinade.
5. Continue to fry until potatoes turn a golden crispy colour.