

# Peppers and Potatoes

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## Ingredients:

6 large Poblano peppers, sliced.  
2 medium onions, chopped.  
1 tablespoon of olive oil,  
2 1/2 lb of russet potatoes, unpeeled, cooked, cubed.  
2 cups of cooked barley.  
2 tablespoons of finely chopped cilantro leaves.  
1 teaspoon of dried cumin.  
Salt and cayenne, to taste.

## Directions:

Saute the peppers and onions in the olive oil in a large skillet until crisp tender (4-5 minutes).

Add the potatoes; saute until browned (6-8 minutes).

Add the barley to skillet; cook over medium heat until hot through (3-4 minutes).

Stir in cilantro and cumin.

Season to taste with salt and pepper.