

## Southwest Seasoned Potatoes



### Potatoes

- 2 tablespoons extra virgin olive oil
- 1/3 cup chopped sweet onion
- 1 teaspoon dried chives
- 1 teaspoon chili powder
- 1/2 teaspoon ground cumin
- 3 medium potatoes, cleaned and chopped
- 1/4 cup real bacon bits

### Garnish

- Shredded Colby Jack cheese
- Sliced green onions

**In a large skillet**, saute onion, chives, chili powder, and cumin in olive oil. Add potatoes and bacon bits. Mix well. Cook over medium heat for approximately 25 to 30 minutes, or until potatoes are tender, stirring occasionally. Top with shredded Colby Jack cheese and sliced green onions, if desired.