

Italian Peppers and Potatoes (Peperoni e Patate)

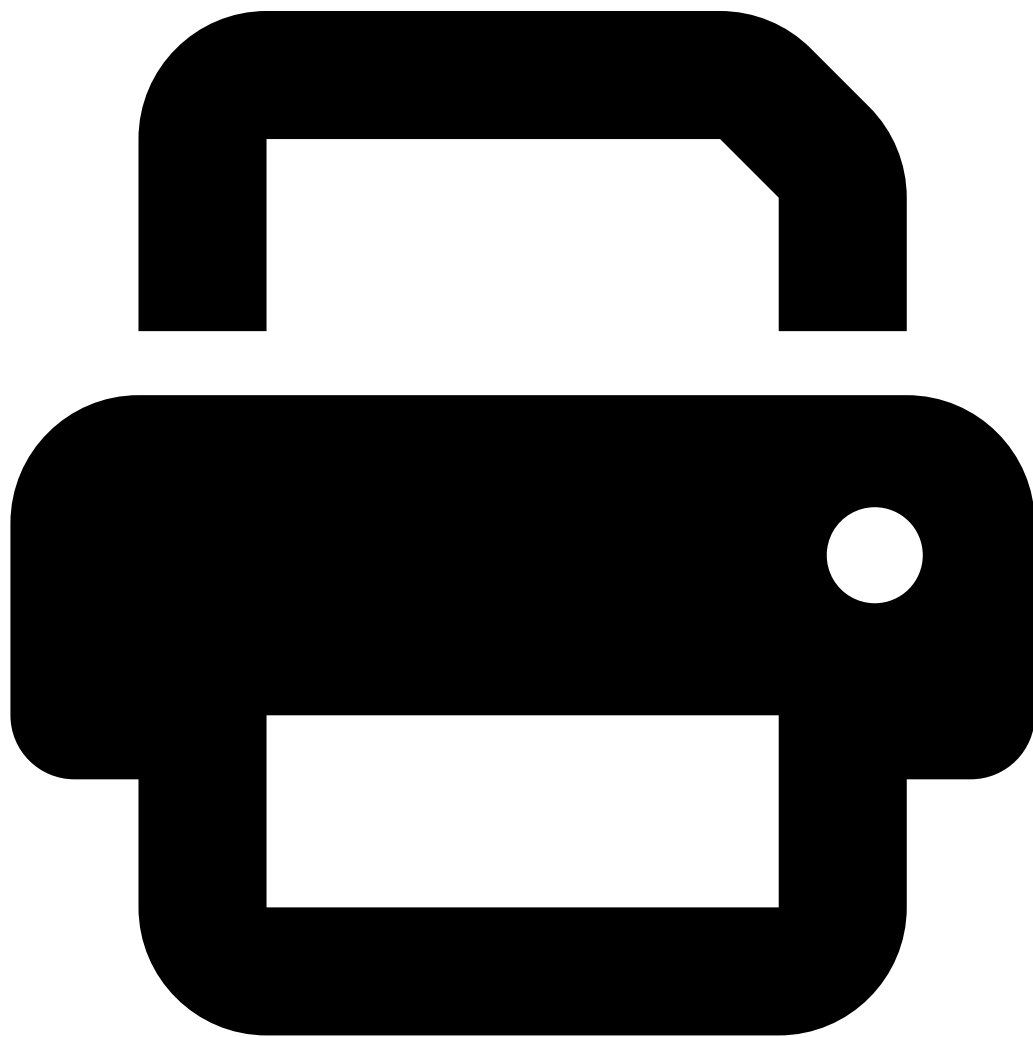
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Some of the best Italian dishes are also the simplest. **Peperoni e Patate**, or Italian peppers and potatoes, is a rustic Southern Italian dish made with just a handful of everyday ingredients.

Golden potatoes, sweet peppers, and onions are slowly cooked in extra-virgin olive oil until the potatoes are crisp on the outside and tender inside, while the peppers become soft, sweet, and lightly caramelized. I like adding a handful of briny olives at the end for a little extra flavor.

This is the kind of Italian cooking I love most—simple ingredients, straightforward cooking, and a dish that tastes like you put much more effort into it than you actually did.

Serve these peppers and potatoes as a side dish with grilled chicken, roasted meats, or fish, or enjoy them on their own with crusty Italian bread.

Why You'll Love This Recipe

- Simple, everyday Italian ingredients
- Easy one-pan preparation
- Naturally vegetarian
- Wonderful as a side dish or light meal
- The perfect combination of crispy potatoes and tender, sweet peppers
- Makes a delicious addition to an Italian-style dinner

Things to know about this Italian Peppers and potato recipe

Choose the right potatoes. Yukon Gold or other waxy potatoes work especially well because they become creamy inside while developing a beautiful golden exterior.

Dry the potatoes well. Excess moisture will prevent them from browning properly. Pat them thoroughly dry before adding them to the skillet.

Don't overcrowd the pan. If the skillet is too crowded, the potatoes will steam instead of developing those crispy, golden edges. Use a large skillet or cook the potatoes in batches if necessary.

Let the vegetables brown. This isn't a dish you want to rush. Allowing the potatoes, peppers, and onions time to caramelize is what gives this simple dish so much flavor.

What about tomatoes? Some Italian families make versions of peppers and potatoes with tomatoes, but they aren't necessary for this preparation. Keeping the dish tomato-free lets the sweet peppers, golden potatoes, onions, olive oil, and olives shine.

Can I leave out the olives? Absolutely. Olives are a delicious addition, especially if you enjoy a salty, briny flavor, but the dish is delicious without them.

What to Serve with Italian Peppers and Potatoes

These rustic peppers and potatoes make an excellent side dish for almost any Italian-inspired meal. Serve them alongside Italian chicken breast pomodoro , grilled meats, roasted chicken, or simply with crusty bread.

They're also delicious served with fish. Try them alongside **Italian Dover Sole in Lemon Wine Sauce** for a simple Italian dinner.

Looking for more rustic Italian side dishes? My **Italian Crispy Roasted Potatoes** are another easy favorite.

Frequently Asked Questions

Can I make Italian peppers and potatoes ahead of time?

Yes. You can prepare them a few hours ahead and reheat them gently in a skillet. For the best texture, I recommend serving them the same day.

Can I use different peppers?

Absolutely. Sweet Italian peppers, bell peppers, or small sweet snap peppers all work well. A combination of colors makes the finished dish especially beautiful.

Can I add garlic?

You can, although I prefer to keep this particular version simple. The olive oil, onions, peppers, potatoes, and olives provide plenty of flavor.

Are Italian peppers and potatoes vegetarian?

Yes. This recipe is naturally vegetarian and vegan as written.

Final Thoughts

I love recipes like this because they prove that Italian cooking doesn't have to be complicated. A few good ingredients, cooked properly in olive oil, can create something incredibly satisfying. **Peperoni e Patate** is rustic, unfussy, and perfect for the kind of everyday Italian

cooking that belongs on the family table.

If you make this recipe, I hope you'll leave a comment and let me know how you served it. And if you love simple Italian recipes as much as I do, be sure to explore more of my **Italian-inspired recipes** for easy meals made with ingredients you can find at your local grocery store.

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This rustic Italian Peppers and Potatoes recipe combines golden, crispy potatoes with sweet peppers, caramelized onions, and briny olives. Made with simple ingredients and cooked in one skillet, it's an easy Southern Italian side dish that pairs beautifully with chicken, fish, or roasted meats.

- 1 1/2 lbs. Yukon Gold or other waxy potatoes
- 1 1/2 lbs. small sweet peppers, such as snap peppers
- 1 medium yellow onion, thinly sliced
- 1/4 cup extra-virgin olive oil, plus more as needed
- 1/2 cup pitted black olives, preferably Kalamata or Gaeta, optional
- salt and pepper to taste

1. **Prepare the potatoes:** Peel the potatoes and cut them into roughly 1-inch chunks. Rinse and pat them very dry.
2. **Prepare the peppers:** Wash the peppers, remove the stems and seeds if necessary, and cut larger peppers in half. Small snap peppers can be left whole or halved lengthwise.
3. **Brown the potatoes:** Heat the olive oil in a large, wide skillet over medium-high heat. Add the potatoes in a single layer. Season with salt and pepper and cook for about 10–12 minutes, turning occasionally, until they begin to develop a golden crust.
4. **Add the onion and peppers:** Add the sliced onion and peppers. Reduce the heat to medium and continue cooking

for 15–20 minutes, turning occasionally, until the potatoes are tender and the peppers are soft and lightly charred.

5. **Add the olives:** If using, stir in the olives during the last 3–5 minutes of cooking
6. Taste for salt and pepper and drizzle with a little more extra-virgin olive oil before serving.

For perfectly golden potatoes, make sure they are completely dry before adding them to the hot olive oil, and avoid overcrowding the skillet. This allows the potatoes to brown and crisp instead of steaming.

Main Course, Side Dish

Italian

Italian peppers and potatoes