Cheesy Beef and Potato Hash

Ingredients:
- 2 medium russet potatoes
- 3 tablespoons olive oil
- Kosher salt and freshly ground black pepper
- 1 small onion, chopped
- 1 red bell pepper, chopped
- 1 clove garlic, minced
- 8 ounces ground beef (90% lean)
- ½ teaspoon chili powder
- 1 ½ cups grated sharp Cheddar

Method:
1. Peel the potatoes and cut into small cubes (a little less than 1/2 inch). Put in a bowl and cover with cold water, mixing to rinse off the starch. Drain and rinse in a colander, then transfer to paper towels and pat dry.
2. Heat the oil in a 10-inch cast-iron skillet over medium-high heat. Add the potatoes and cook, stirring occasionally, until tender and golden brown on most sides, about 15 minutes. Season with ¼-teaspoon salt and pepper to taste, then transfer to a plate with a slotted spoon.
3. Preheat the broiler on high.
4. Add the onion, bell pepper, and garlic to the skillet and cook, stirring occasionally, until golden brown, about 7 minutes. Add the beef, chili powder and ½-teaspoon salt and cook, breaking up any clumps with a wooden spoon, until brown, about 5 minutes. Return the potatoes to the skillet and mix to combine. Sprinkle the cheese over the hash.
5. Broil until melted and bubbling, about 1 minute.