Ingredients

* 4 white potatoes, peeled and cubed
* 4 sweet potatoes, peeled and cubed
* 3 TBS olive oil
* 2 red onions, chopped
* 4 green bell peppers, chopped
* 3 bunches scallions, chopped
* 2 bags frozen corn, thawed
* 24 eggs, hard-boiled
* salt and black pepper to taste

Procedure

1. Fill a large pot 2/3 full with water. Add salt, cubed potatoes, and bring to a boil. Cook until potatoes are fork tender (about 15 minutes), drain the water, and add to a large metal bowl.
2. Place a large pan on medium heat, add the olive oil and the red onions. Cook for 5 minutes, add the green peppers, and cook another 5 minutes.
3. Remove the upper green tops of the scallions and lower roots. Chop the white and light green parts and add to the onions/peppers. Cook for about 5 minutes, turn the heat to low, and add the corn.
4. In the pot that cooked the potatoes, add the eggs and add enough cool water to cover them by a few inches. Bring the water to a simmer, cover the pot, and remove from the heat. Let the eggs sit at least 10 minutes. Peel the eggs under cool water, chop, and add to the potatoes.
5. Mix together the potatoes/eggs with the onions/peppers/corn. Taste, and season with salt, pepper, and olive oil.