



Potato goulash

Ingredients (serves 10)

- 4 kg potatoes
- 5 peppers (red)
- 2-3 onions
- 7 cloves garlic
- 1500 ml water
- 7 tsp vegetable stock
- 5 tbsp paprika, hot
- 2 - 3 tubes tomato paste
- salt, pepper, chilli if necessary

Preparation

1. Cut the potatoes and peppers into small cubes and set aside. (away from dirt).
2. Finely dice the onions and fry with garlic in a large pot. Then add the peppers and potatoes and fry briefly.
3. Add water, stock and paprika powder and cook everything for about 10 minutes.
4. When the potatoes are soft (test with a fork): Stir in tomato paste, salt and pepper.
5. Serve with baguette, for example.

Also good with

- Serve with a spoonful of yoghurt or sour cream

