



Chard - Potato Vegetables

Ingredients (serves 10)

- 3 kg potatoes
- 15 stalks chard
- 3 onions
- 3 cloves of garlic
- 400 ml grape juice (white wine if necessary)
- 500 ml vegetable stock
- 250 g sour cream or sour cream, with herbs if desired
- 150 g Parmesan cheese
- 750 g tomatoes
- Herbs: rosemary, thyme, Parsley, chives

Possible variation

Instead of chard

- savoy cabbage
- chinese cabbage



Preparation

1. Wash the potatoes (peel if necessary) and cut into 2 cm cubes. (The smaller, the quicker the dish is ready!).
2. Wash the chard and remove the leaves from the stems. „Fold“ the leaves and cut into thin strips, cut the stems diagonally into strips about 1 cm thick.
3. Finely dice the onion, chop the garlic, roughly dice the tomatoes, grate the Parmesan cheese and chop the herbs.
4. Heat the oil in a saucepan, add the potatoes and leave until they are nicely browned. Stir, create some space in the middle and fry the onions there until they're translucent (add a little oil if necessary).
5. Add the chard, mix everything together and sauté the garlic a little in the middle too (don't let it brown!).
6. Deglaze with a good shot of white wine, let the white wine boil down to about 2/3, then add water or stock until everything is just covered. Bring to the boil, then add the tomatoes and herbs such as rosemary or thyme.
7. Simmer gently until the potatoes are soft but still have „bite“.
8. Season to taste with salt, pepper and vinegar. Add herbs such as chives or parsley. Serve on the plate with a spoonful of sour cream and sour cream.



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<https://meinbdp.de/display/bula22/Rezepte>