

Bratkartoffeln – german style fried potatoes



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For 4-6 servings:

1 kg potatoes

2-3 large onions, finely sliced

100 g smoked vegan bacon (or smoked tofu), finely cut

2 – 3 tablespoons olive oil

salt and pepper, to taste

Peel the potatoes and boil them whole. Drain the water and cut the cooked potatoes into slices.

Heat the oil in a saucepan and add the onions. Fry on medium heat, stirring occasionally, until the onions soften.

Add the vegan bacon (or smoked tofu), potatoes, salt and pepper. Stir occasionally, taking care not to crush the potatoes.



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It is ready when the potatoes are slightly browned.

Serve as side dish and/or with salad (in the picture below are served with [sauerkraut German style](#)).



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