

Romanian peasant potatoes



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For 3-4 servings:

1 kg potatoes, peeled and cubed

3 onions, finely chopped

5-6 cloves of garlic, finely chopped

paprika powder and chili powder, to taste (optional)

3 tablespoons oil

salt and pepper, to taste

Cook the potatoes in water with a pinch of salt. Drain and set aside.

Stir fry the onions and the garlic in oil until golden brown. Add the potatoes, paprika powder, chili powder (optional), salt and pepper and stir fry for 2-3 minutes.

Serve as a garnish and/or with salads or pickles.



Romanian peasant potatoes
with seitan schnitzel