

# Potatoes ostopel



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## For 3-4 servings:

1 kg (2.2 lbs.) potatoes , peeled and cuted lengtwise  
3 onions, finely chopped  
5-6 cloves of garlic, sliced  
2 cans of diced tomatoes (2 x 400g/2 x 14 oz) / fresh tomatoes finely chopped  
1 glass of white wine  
3-4 bay leaves  
1  $\frac{1}{2}$  teaspoon thyme  
10-15 peppercorns  
2 tablespoon olive oil  
salt, to taste

Fresh parsley, finely cut

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

Stir fry the onions in oil for 2-3 minutes. Add the tomatoes, wine, bay leaves, thyme and the peppercorns. Simmer until the sauce is reduced, stirring occasionally. Add the garlic and the potatoes and continue cooking for another 3 minutes.

Garnish with parsley.