



Rezepte aus der Behr Küche

Spicy Pan-Fried Dill and Potato



2
150 g dill
3 potatoes
1 onion
1/2 chilli pepper
2 tomatoes
Salt
Turmeric
1 tbsp. oil

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Wash the dill, remove the thick stalks and chop the rest into 4 cm-long pieces. Peel and slice the potatoes. Wash the chilli pepper and cut into small rings.

Remove the seeds beforehand so it is not too spicy. Peel and slice the onions into thin rings. Chop the tomatoes into small pieces. Heat the oil in the pan and briefly fry the chilli pepper. Add the onions and fry until glassy. Then add the potatoes to the pan. Season with a little salt and turmeric. Continue to fry, stirring continuously so that the potatoes do not burn.

Add the dill and a little water to the potatoes, stir, cover and leave to steam until the potatoes are almost cooked. Be careful not to let the pan get too dry. Add a little water if necessary.

Now add the tomatoes and simmer for another 5 minutes.

Season to taste with salt and turmeric and serve.