



## JERNEJ KITCHEN

# POTATO GOULASH WITH SAUSAGE

*Potato Goulash with Sausage is a simple and delicious childhood favorite dinner. It's quick to make, and the kids adore it.*

SERVES	6	PEOPLE
PREPARATION:	10	MINUTES
COOK:	45	MINUTES
TOTAL TIME:	55	MINUTES

### POTATO GOULASH WITH SAUSAGE

- 2 tbsp olive oil
- 1 onion s
- 1 carrot
- 1 red bell pepper
- 1 celery stalk
- 2 garlic cloves
- 1 tbsp tomato paste
- 1 tsp oregano
- 1 tsp marjoram
- 1 tsp paprika powder
- 1.5 kg (3.3 pounds) potatoes
- 1 litre (4 cups) water or vegetable stock
- 1 bay leaf
- 2 hot dog sausages (like Nagica Z'dežele)
- 1 tsp olive oil, for sausages
- parsley, to serve

### SAUTE THE VEGETABLES

Place a pot with olive oil over medium heat. Clean all the vegetables (onion, carrot, bell pepper, celery, and garlic) and dice them. Add to a pot and sauté for 6 - 8 minutes or until it softens.

### COOK THE POTATOES

Add tomato paste and spices (oregano, marjoram, paprika powder) to the vegetables. Stir and cook for 2 - 3 minutes. Peel the potatoes and cut them into 2 cm (1-inch) pieces. Add to a pot and stir to combine. Pour in the water or vegetable stock. Add the bay leaf, salt, and pepper. Cover with a lid and cook for 25 - 30 minutes or until the potato is soft and cooked. Season to taste with salt and pepper, if needed. Before serving, discard the bay leaf.

### PAN-FRY THE SAUSAGES

Cut the sausages into slices. Add a teaspoon of olive oil to a pan and place over medium heat. Add the sausages and pan-fry them on both sides for approximately 3 - 4 minutes.

### SERVE

Before serving, discard the bay leaf. Stir the sausages into the Potato goulash. Divide between six plates, sprinkle with chopped parsley, and serve.

### TOOLS AND EQUIPEMENT Sponsored

- pot with a lid
- cutting board
- kitchen knife