



JERNEJ KITCHEN

POTATO GOULASH

Potato goulash is a rich dish, full of flavor that's prepared quick and easy. Great for vegans and those on a gluten free or dairy free diet too.

SERVES	4	PEOPLE
PREPARATION:	5	MINUTES
COOK:	30	MINUTES
TOTAL TIME:	35	MINUTES

POTATO GOULASH

2 tbsp olive oil

1 onion

1 small carrot

2 cloves of garlic

1 tbsp sweet paprika powder

1/2 tsp smoked paprika powder

1 tbsp [Tomato Purée](#)

2 bay leaves

700 g potatoes (1.5 lbs)

650 g water (2 3/4 cups)

TOOLS AND EQUIPEMENT

pot

kitchen knife

cutting board

COOK THE ONION AND CARROT

Place a pot over medium-low heat. Add the olive oil, diced onion and diced carrot. Cook for about 5 minutes, stirring occasionally for the vegetables to soften.

ADD PAPRIKA POWDER

Add chopped garlic, sweet paprika powder, smoked paprika powder, and ground black pepper. Stir to combine, add the bay leaves and tomato puree. Cook for about a minute.

TIP

[Add](#)

ADD THE POTATOES

Peel the potatoes and cut them on even slices (approx. 1/2 cm or 1/4 inch thickness) - you can also use a mandolin. Add to the pot, pour in the water or vegetable stock and cook without the lid on for about 30 minutes (low simmer) or until the potatoes are well cooked or soft. Season to taste with salt and pepper.

LEAVE TO SET

When the potato goulash is cooked, remove from the heat and cover the pot with a lid. Leave the goulash to set for about 5 minutes before serving.

SERVE

Divide your potato goulash between four plates. Sprinkle with fresh chopped parsley. Optionally add a generous dollop of sour cream and a slice of homemade [skillet flatbread](#). You could also serve the goulash with chorizo, kielbasa or other