

# Your Gemüsebox recipe

## Rutabaga-Potato-Carrot pot

### Ingredients for 2 people

375 g rutabaga  
300 g potatoes  
200 g carrots  
1 onion  
1 tablespoon butter or margarine  
1/2 l vegetable broth

**Spices:** salt, pepper, herbs to taste

### Preparation

Wash and peel rutabaga, slice and dice.

Wash and peel potatoes and carrots. Set aside 3 potatoes (approx. 150 g). Cut remaining carrots and potatoes into pieces.

Peel and finely dice onion. Heat fat in a pot. Sauté vegetable, potato and onion cubes in it. Add broth and bring to a boil.

Cook everything over medium heat for 20-25 minutes.

Then grate remaining potatoes into the stew and stir in. Bring to a boil again and cook over low heat for about 10 minutes. Keep stirring to make sure nothing burns.

Season to taste with salt and pepper.

Serve the turnip-potato-carrot stew sprinkled with herbs - Bon appétit!