

Your Gemüsebox-Recipe

Leaf spinach with roast potatoes

Ingredients for 2 people:

Leaf spinach:

500 g spinach leaves

1/2 onion(s)

1 tablespoon vegetable oil or butter

spices: pepper, salt, nutmeg

Roast potatoes:

3 large or 4 medium potatoes

1/2 onion

2 tablespoons vegetable oil

spices: pepper, salt, nutmeg

Preparation:

Leaf spinach:

- Wash the spinach leaves thoroughly. Cut away the coarse stalk ends a little. Finely dice the onion.
- Fry in a pan with oil or butter. Add the spinach and season with nutmeg, pepper and salt. Sauté for one to two minutes. Ready.

Fried potatoes:

- Peel the potatoes, cut them into equal-sized pieces and place them briefly in cold water to allow the starch to escape. This is important because it's the only way the fried potatoes won't be mushy, but nice and crispy.
- Put oil in a pan and heat, drain the potatoes through a sieve and put them in the hot pan, immediately close the pan with a lid and turn down to medium heat. After about five minutes turn the potatoes for the first time and then keep turning them in between, if necessary reduce the heat further, but after each turn put the lid back on the pan so that the potatoes can be cooked by the steam. Roast on low heat for about 25 minutes.
- 10 minutes before the end of the cooking time, add a diced onion on top of the potatoes without mixing it with the potatoes. Steam the onions for about 5 minutes in the closed pan and only then mix them with the potatoes. Fry open for another five minutes or so. Always turn so that nothing burns. Salt and pepper the finished fried potatoes to taste.
- Serve with the leaf spinach – the sweet spicy tastes delicious with it. Enjoy your meal!