

47. Kartoffelsalat gegrillt

Basic ingredients

100 g potatoes (waxy)

2 tablespoons oil

Nutritional
Information (per
serving): approx.
680 Kcal

Variables

Fresh

1/4 cucumber

1/4 onion

10 g basil

Spice

salt and pepper

Optional

2 tbsp white wine vinegar

1 clove garlic

1 tbsp honey

1/4 chili pepper or chili powder



1.

Wash the potatoes, cut in half and cook in a saucepan with salted water for about 10 minutes.

3.

Heat oil in a frying pan or in a grill pan. Drain the potatoes, place the cut side in the grill pan and fry until golden brown.

2.

While cooking, wash and finely chop the chili (optional) and basil. Peel the garlic and onions, halve and cut into half rings. Place the white wine vinegar, honey and some oil in a small bowl and season the dressing with salt and pepper.

4.

While cooking, wash and thinly slice the cucumber. Mix the potatoes, cucumber slices and the dressing and set aside for about 5 minutes. Serve the potato salad lukewarm or cold. Arrange in a REBOWL or in a bowl with some basil. Have party cutlery ready.