

Smoked Tofu Goulash with Marjoram

30—40 Min

Ingredients 2 Portions

= Kotányi Produkte

500 g	Smoked tofu
700 g	Potatoes, waxy
2 piece	Onions
1 piece	Garlic clove
1 tbsp.	Tomato puree
1 l	Water
1 tbsp.	Apple vinegar
20 g	Parsley, fresh
2 tbsp.	Rapeseed oil or sunflower oil
1 tsp.	Organic Marjoram, Crushed
4 tbsp.	Organic Special Sweet Paprika, Ground
0.5 tsp.	
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Black, Whole
	Black bread, to serve

Preparation

1. Peel and finely dice the onions. Peel the potatoes. Finely dice the smoked tofu and potatoes. Peel and finely grate the garlic.
2. Heat the oil in a pan and fry the onions until they gain a little color. Sprinkle with the paprika and fry briefly, use the apple cider vinegar to deglaze the pan and pour in the water.
3. Add the potatoes, smoked tofu, tomato puree, garlic, marjoram and caraway and simmer on a low heat until the potatoes are soft. Season with salt and pepper. Pour in some more water if needed, as the potatoes should always be covered with liquid.
4. Rinse and roughly chop the parsley. Dish up the cooked goulash onto plates, garnish with the parsley and serve with fresh black bread.