

Baked Potatoes with Sour Cream, Mushrooms & Fresh Parsley

45–60 Min

Ingredients 4 Portions

= Kotányi Produkte

4 pcs.	Potatoes, large
12 tbsp.	Sour cream
2 tbsp.	Sunflower oil
3 tbsp.	White wine vinegar
10 pcs.	Mushrooms (portobello mushrooms, king oyster mushrooms)
2 tbsp.	Parsley, freshly chopped
3 tbsp.	Grill Vegetables Seasoning Mix
3 tbsp.	Crispy Onion
1 pinch	Sea Salt, Coarse
1 pinch	Pepper Rainbow, Whole

Preparation

1. Individually wrap the potatoes in aluminum foil and place directly on the embers or the grill. After around 40-45 minutes, pick them with a fork to see if they are soft.
2. Mix the sour cream with the Kotányi Grill Vegetables seasoning mix and pepper.
3. Cut the mushrooms into bite-sized pieces and sauté in a pan with oil and salt. Deglaze with vinegar and let rest.
4. Remove the soft potatoes from the grill and cut them lengthwise with a knife.
5. To fill, widen the gap and fill with the sour cream and marinated mushrooms. Sprinkle with freshly chopped parsley and Kotányi Crispy Onions before serving.