



# Smoked Tofu Goulash with Marjoram

🕒 30–40 Min   

## 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.

## 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

