

Spicy Potatoes with Western Burger

40–50 Min

Preparation

1. For the potatoes, slice the potatoes into 5 mm slices and mix with Kotányi Potato Western Style and vegetable oil. Place the potatoes on a baking sheet lined with baking parchment and bake in a preheated oven (200 °C using the fan setting) for around 30 minutes until golden brown.
2. Meanwhile, season the ground meat with Kotányi Burger, Classic Style and form into 4 patties. Slice the tomatoes and fry the bacon in a pan until crisp.
3. Fry the patties in a pan with a little oil for around 5 minutes on both sides, then keep warm. Fry the eggs, then season them with salt and pepper.
4. Slice the burger buns in half, lightly toast them if preferred and fill them with the burger ingredients. Serve accompanied by the crispy potatoes and enjoy.

Ingredients 4 Portions

= Kotányi Produkte

For the potatoes

500 g	Potatoes, waxy, in their skin
1 tbsp.	Vegetable oil
4 tbsp.	Western Style

For the burgers

600 g	Ground meat, mixed
2 pcs.	Tomatoes
12	Slices of bacon
4	Eggs
100 g	Mayonnaise
100 g	BBQ sauce
1	Handful of lettuce leaves
4 pcs.	Burger buns
0.5 pkt.	Burger Classic Style Seasoning Mix
50 g	Crispy Onion
1 pinch	Archive: Table Salt
1 pinch	Pepper Black, Whole
	A little oil for frying