



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	♦ Table Salt
1 pinch	♦ Pepper Black, Whole
	A little oil for frying

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.

