



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

