

Simple Savoury Potatoes

A simple dish that's almost fat free and can be cooked in the oven.

Ingredients

- 400g Peeled Potatoes
- 1 Onion Sliced Thinly
- 100g Streaky Bacon
- Tablespoon Donegal Rapeseed Oil
- 250ml Vegetable Stock
- 1 Clove Garlic Crushed
- Freshly Ground Cracked Black Pepper
- Parsley Chopped

Method

Slice the potatoes thinly.

Slice the onion thinly.

Heat the Donegal Rapeseed Oil and lightly sweat the onions and garlic without colour. Add the bacon and cook for two minutes.

Add the sliced potatoes followed by the stock. Season with pepper.

Transfer to oven in earthenware dish.

Cook in the oven at 180°C until potatoes are tender.

Serve with chopped parsley.

Brian's Tips

Make your own version of this dish by adding:

- Leeks
- Sweet Red Peppers
- Chilli Pepper
- Cooked Ham