

Potato Paprika

Ingredients

- 2 Tbsp. vegetable oil
- 1 yellow onion, chopped
- 1 heaping Tbsp. Hungarian paprika (sweet)
- 1 yellow bell pepper, diced
- 1 Roma tomato, chopped
- 1 garlic clove, minced
- 1 cup water
- 2 lbs baby potatoes, washed and halved
- 3.5 oz smoked paprika sausage, sliced (optional)
- 1/2 tsp ground caraway seeds
- salt & pepper to taste
- 1 Tbsp flour (optional)

Directions

Heat oil over low heat in a medium saucepan. Add the onions and sauté, stirring frequently, until translucent. Turn off the heat and add the paprika. Stir until combined, making sure the paprika doesn't burn. Add the tomatoes and pepper and turn the heat to medium-low. Add the garlic and stir well. Add 1 cup of water, bring to a boil, and then simmer for 10 minutes.

Add the potatoes, sausage (if using), caraway seeds and salt and pepper to taste. Add additional water to the pot until the potatoes are covered. Cover the pot and cook for about 15 minutes. Uncover it and continue cooking, stirring occasionally, until the potatoes are cooked through. If the sauce is too liquid, mix 1/2 cup of the sauce with flour in a small bowl and then pour this mixture into the cooking pot, whipping constantly until combined.

Adjust seasoning.

<http://marga.org/food/int/hungary/potato.html>