# Crispy potato pockets

Deliciously crispy fried potato pockets filled with spicy peppers on a bed of fresh spinach and creamy vegan mayo.

**Zutaten**
4 Portionen

800 g Potatoes, waxy
1 Shot Plant drink
1 TL Byodo sea salt
2 Paprika, red
1 Onion
2 Garlic cloves
1 Chili
0.5 Covenant Chives, fresh
Byodo frying oil rapeseed
Byodo vegan mayo
Spinach, fresh

**Zubereitung**

First peel and finely dice the potatoes. Cook in salted water for 20 minutes until al dente. In the meantime, prepare the filling. Wash and finely dice the peppers and chili. Peel and finely chop the garlic and onion. Sauté the bell pepper mixture in the Byodo frying oil over a medium heat. Set aside in a bowl and leave to cool.

Drain the potatoes and either pass them through a potato ricer while still warm or mash them as finely as possible using a potato masher.
Season the potato mixture with salt and pepper to taste. To form the potato pockets, place about 2 tbsp of the potato mixture in your hands and press flat to form a kind of pancake. Fill with a tablespoon of the bell pepper mixture and seal well with your fingers.

Pour some of the Byodo frying oil into a large heatproof pan and fry the pockets on a medium to high heat for about 4 – 5 minutes on each side until lightly browned.

In the meantime, prepare the serving dish and spread with the vegan Byodo mayo. Sprinkle with fresh chives and serve the potato pockets with some fresh spinach.