



Grilled stuffed potatoes – three variations

Fancy a simple but unusual barbecue dish? Stuffed potatoes are the perfect choice! This dish is an absolute hit at any barbecue party.

Zutaten

4 Portionen

6 Baked potatoes, large (2 per filling)

Byodo organic sea salt, fine

Ingredients Tex-Mex filling

0.5 Paprika, red

1 Onion, red

60 g Maize

80 g Kidney beans

1 TL Paprika spice mix

2 EL Byodo Mexico Salsa Sauce

30 g Gratin sprinkled cheese

Vegan ingredients

3 Slices Smoked tofu

8 Cherry tomatoes, colorful

4 Mushrooms, brown

50 g Baby spinach leaves

1 EL Byodo Roast Olive Mild

2 EL Byodo Barbecue Sauce

0.5 TL Grill-Rub

Byodo organic sea salt, fine

Pepper

30 g Gratin sprinkled cheese, vegan

Ingredients "Tarte flambée style"

125 g Bacon
1 Spring onion
100 g Creme fraiche
2 EL Byodo garlic sauce
Pepper
30 g Gratin sprinkled cheese

Zubereitung

Cook the potatoes for all three fillings in salted water for about 40 minutes. The cooking time may vary depending on the size of the potatoes. Leave the potatoes to cool, cut in half and scoop out with a small spoon. Preheat the grill to 170° degrees.

Tex-Mex filling

Finely chop the peppers and onion, then mix with the sweetcorn, kidney beans, paprika spice mix, the potato scraps (from the scooping) and the Mexican salsa sauce. Fill four potato halves and sprinkle with cheese.

“Tarte flambée style”

Fry the bacon in a pan until crispy. Wash and clean the spring onions and cut into rings. Remove the bacon from the pan and mix with the spring onions, crème fraîche, garlic sauce, a little pepper and the potato scraps (from the scooping). Fill the potato halves and sprinkle with cheese.

Vegan

Cut the smoked tofu into small cubes. Halve the tomatoes and slice the mushrooms. Wash the spinach leaves. Heat the frying olive in a pan and briefly fry all the ingredients in the pan over a medium heat. Add the leftover potatoes, barbecue sauce and barbecue rub, season with salt and pepper. Stuff the potatoes and sprinkle with vegan cheese. Place all the potato halves on the grill and grill for 20 minutes with the lid closed. Arrange the potatoes on plates and serve with the barbecue sauces.

