

SMORREBOD WITH POTATO SALAD

Vegan Chef
Gabriele Bonomi



INGREDIENTS:

4 slices Whole grain
bread
4 big potatoes
4 tbsp of vegan mayo
1 small red onion
1 garlic clove
2 tbsp fried onion as
garnish
Fresh chives
Salt & Pepper

DIRECTION:

Peel and boil the potatoes, chopped in small cubes. When they are cooked, cool it down.

Chop garlic and onion and some chives in small pieces.
Add to the potatoes.

Add the vegan mayo, some salt and fresh grated pepper.
Combine well and leave in the fridge for couple of hours.

Prepare the smørrebrød putting the potato salads on the bread and garnish with some fried onion.

VEGAN BEAR CHEF