

Vegetarian Stuffed Bread Rolls

Delicious bread rolls stuffed with a flavorful mixture of potato, chili, onion, and tomato, served with a tangy tomato sauce.


30 min

Total time

Easy

Difficulty

300

kcal / serving

Ingredients

- 1 medium potato
- 1 chili pepper
- 1 small onion
- 1 small tomato
- 2 slices of bread
- 2 tbsp tomato sauce
- Salt and pepper to taste
- Oil for cooking

Steps

- 1 Boil and mash the potato.
- 2 Finely chop the chili pepper, onion, and tomato.
- 3 In a pan, heat oil and sauté the chopped vegetables until soft.
- 4 Season with salt and pepper.
- 5 Cut the crust off the bread slices and flatten them with a rolling pin.
- 6 Place a spoonful of the vegetable mixture in the center of each bread slice and roll them up.
- 7 Heat oil in a pan and fry the bread rolls until golden brown.
- 8 Serve hot with tomato sauce.