

Potatoes with Cucumber-Sour-Cream-Topping

Ingredients (serves 4)

- 4 big, floury potatoes
- salt
- lemons
- Cucumber
- 1 red Bell pepper
- 4 Radish
- 400 grams Quark
- 100 grams Sour cream
- peppers
- 1 handful Alfalfa sprouts

Instructions

1. Rinse potatoes and cook in boiling salted water for 30-35 minutes.
2. Squeeze lemon juice. Rinse and peel cucumber and cut into small cubes. Rinse bell pepper, halve and remove seeds and ribs, cut into small cubes. Cut radishes into thin strips. Combine all vegetables with quark, sour cream and 1 tablespoon of lemon juice, then season with salt and pepper. Rinse sprouts and shake dry.
3. Place potatoes on 4 plates and split lengthwise, place vegetable and quark mixture inside and garnish with sprouts. Serve.

