

Potato Onion Salad

Traditional German Potato Onion Salad with crispy fried potatoes, caramelized onions, and fresh herbs. A hearty warm salad perfect for any occasion.

15 min

PREP

25 min

COOK

40 min

TOTAL

4

SERVINGS

Easy

DIFFICULTY

Potato Onion Salad

Ingredients

- 2 potato
- 1 onion
- 0.5 bunch parsley
- 2 tsp tomato paste
- 2 tsp pepper paste
- 1 tsp black pepper
- 1 tsp salt

Instructions

- 1 Prepare the potatoes**

Wash and peel 2 pounds of waxy potatoes. Cut into 1/4-inch thick rounds or wedges.
- 2** Heat 3 tablespoons oil in a large frying pan over medium-high heat until it shimmers and reaches 175°C (350°F). Fry potato slices in batches for 4-5 minutes per side until golden brown and tender when pierced with a fork.
- 3 Make the onion mixture**

Dice 1 large onion finely into small, uniform pieces. Heat 2 tablespoons olive oil in a separate pan over medium-low heat.
- 4** Add diced onions to the hot oil and sauté for 8-10 minutes, stirring occasionally, until golden brown and caramelized. Stir in 2 teaspoons tomato paste and cook for 30 seconds until darkened and fragrant.
- 5 Prepare the dressing**

Finely chop 1/2 bunch fresh parsley until you have about 1/4 cup. In a large serving bowl, whisk together 2 teaspoons white vinegar, 1 teaspoon salt, and 1 teaspoon black pepper.
- 6 Assemble the salad**

Add the chopped parsley to the vinegar mixture and stir to combine. Add the warm fried potatoes to the bowl and toss gently to coat with the herb dressing.
- 7** Pour the warm onion and tomato paste mixture over the dressed potatoes. Toss gently until all ingredients are evenly distributed and the potatoes are well coated.
- 8** Taste and adjust seasoning with additional salt and pepper as needed. Serve immediately while warm for best flavor and texture.

Tips

Cut potatoes just before cooking to prevent browning, and pat them completely dry with paper towels for the crispiest results when frying.

Use a wide, heavy-bottomed pan for frying potatoes to ensure even heat distribution and prevent overcrowding, which leads to steaming instead of crisping.

Cook onions over medium-low heat for the sweetest flavor - rushing this step with high heat will result in bitter, burnt edges.

Fry the tomato paste for 30-60 seconds until it darkens slightly and becomes fragrant, which eliminates the raw taste and concentrates the flavor.

Add fresh parsley just before serving to maintain its bright color and fresh flavor - wilted herbs make the dish look dull.

Season the potatoes while they're still warm so they absorb the flavors better than when cold.

Taste and adjust seasoning at the end, as the saltiness can vary depending on the tomato paste and oil used.