

Halka So?anl? Patates

Turkish Onion Ring Potatoes - crispy fried potato wedges with sautéed onions, tomato paste, and fresh parsley. A delicious Turkish comfort food.

15 min

HAZIRLIK

25 min

PI?IRME

40 min

TOPLAM

4

PORSIYON

Easy

ZORLUK

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Malzemeler

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

Yap?l???

- 1 Prepare the potatoes**

Wash and peel 2 potatoes, then cut them into thick wedges (about 1/2 inch thick). Pat dry with paper towels to remove excess moisture.
- 2 Heat oil for frying**

Heat vegetable oil in a deep pan or pot to 175°C (350°F). Use enough oil so the potato wedges can be fully submerged.
- 3 Carefully add the potato wedges to the hot oil and fry for 6-8 minutes, turning occasionally, until golden brown and crispy on all sides. Remove with a slotted spoon and drain on paper towels.**
- 4 Prepare the onion base**

Peel and slice 1 onion into thin rings. Heat 0.5 tablespoon olive oil in a large pan over medium heat.
- 5 Add the sliced onion rings to the hot oil and cook for 8-10 minutes, stirring occasionally, until golden brown and caramelized.**
- 6 Add the pastes**

Add 0.5 tablespoon tomato paste to the caramelized onions and cook for 1 minute, stirring constantly to prevent burning.
- 7 Wash and finely chop 0.5 bunch fresh parsley, then add it to the pan. Stir for 30 seconds until fragrant.**
- 8 Combine and season**

Add the fried potato wedges to the onion mixture and gently toss to coat. Season with 1 teaspoon salt and 1 teaspoon black pepper, adjusting to taste.
- 9 Cook for 2-3 minutes more, stirring gently to heat everything through and allow flavors to meld. Serve immediately while hot.**

?puçlar?

Soak cut potatoes in cold water for 30 minutes before frying to remove excess starch and achieve crispier results.

Heat oil to 350°F (175°C) for optimal frying - use a thermometer to maintain consistent temperature.

Don't overcrowd the pan when frying potatoes; work in batches to ensure even cooking.

Cook onions over medium-low heat to develop sweetness without burning them.

Add tomato and pepper paste to the pan and cook for 1-2 minutes to eliminate raw paste flavor.

Season the dish at the end of cooking to prevent the salt from drawing moisture from the potatoes.

Use fresh parsley and add it just before serving to maintain its bright color and fresh flavor.

Serve immediately while potatoes are still crispy for the best texture and taste.