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Recipe:
Octopus with Potatoes



Ingridients:
1 kg octopus
1 kg potatoes
1 x salt
1 x ground black pepper
1 x handful of black olives
1 x red onion
5 x tablespoons of olive oil
1 dl dry white wine
1 x chopped parsley

Difficulty:

General description and procedure:

- Start by cleaning the octopus, washing it thoroughly, and draining it well.
- Preheat the oven to 200 degrees Celsius. Prepare a baking dish by greasing it with oil.
- Prepare the potatoes by peeling them, washing them, and cutting them into larger pieces.
- Season the potatoes with black pepper and salt to taste. For added flavor, add sliced onions.
- Place the octopus on the greased baking dish, and arrange onion slices and potatoes around it. Optionally, you can also add olives.

- Once all the ingredients are in the baking dish, drizzle them with olive oil and add a splash of white wine. Cover the dish with its lid. Bake in the preheated oven for approximately 60 minutes.

- Remove the baking dish from the oven and uncover it. Continue baking for an additional 15 minutes until nicely browned. Optionally, sprinkle with chopped parsley before serving.