

Potato and kalamata stew with raclette cheese

Total time **50 mins** 10 mins preparation time 40 mins cooking time

Nutritional facts (per portion):
1,885 kJ / 450 kcal

Fat: **30 g** Protein: **14 g**
Carbohydrates: **32 g**

INGREDIENTS

2 portion(s)

300 g small potatoes
2 tbsp oil
1 onion, finely chopped
2 cloves garlic, chopped
70 g kalamata olives, pitted and halved
350 ml vegetable stock
3 fresh sprigs of thyme
1 tsp dried oregano
4 tbsp [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#)
4 tbsp [Kikkoman Teriyaki Marinade](#)
150 g raclette cheese, sliced
2 slices of stale bread

PREPARATION

Step 1

300 g small potatoes - **2 tbsp** oil - **1** onion, finely chopped - **2** cloves garlic, chopped - **70 g** kalamata olives, pitted and halved - **350 ml** vegetable stock - **3** fresh sprigs of thyme - **1 tsp** dried oregano - **4 tbsp** [Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon](#) **4 tbsp** [Kikkoman Teriyaki Marinade](#)
Heat the oil in a pan over a direct flame. Sauté the chopped onion and garlic until soft. Add the potatoes and cook until they start to brown lightly. Add the vegetable stock and stir in the thyme and oregano (torn into small pieces). Season with the Kikkoman Lemon Ponzu and Kikkoman Wok Sauce - Teriyaki. Bring the stew to a simmer and cook for 25-30 minutes, until the potatoes are tender. Stir in the kalamata olives and allow to warm for 4-5 minutes.

Step 2

150 g raclette cheese, sliced - **2 slices** of stale bread

In the final 2 minutes of cooking, add the slices of bread to the pan and cover with the raclette cheese. Allow the cheese to melt for 3-4 minutes and then serve.