



Fried potatoes with fried egg and salad

Ingredients

For 4 portions

For the potatoes

- 600 g cooked potatoes (firm boiled, from the day before)
- 2 tablespoons clarified butter
- 1 onion
- 100 g diced bacon

For the salad

- 100 g lamb's lettuce
- 1/2 cucumber
- 1 bunch of radishes
- 1 tsp honey
- 1 tsp mustard
- 80 ml olive oil
- 3 tsp apple cider vinegar
- salt, pepper

For the fried eggs

- 4 eggs
- 1 tablespoon butter
- salt, pepper

Preparation

For the fried potatoes, peel and finely dice the onion.

Heat 1 tablespoon clarified butter in a large frying pan, add onion and bacon and fry for 2-3 minutes, remove from pan and set aside.

Cut boiled potatoes from previous day into thick pieces.

Heat remaining clarified butter in pan, add potatoes and fry over medium heat until goldenbrown on all sides, about 8-10 minutes. Turn potatoes only occasionally.

Return onion and bacon to pan and fold in. Season to taste with salt and pepper.

For the salad, clean lamb's lettuce. Wash cucumber and cut into thin slices. Clean radishes and cut into quarters.

For the salad dressing, combine honey, mustard, apple cider vinegar and olive oil and season with salt and pepper.

For the fried eggs, heat pan with butter. Carefully crack eggs around edge of pan and add egg to pan. Fry over medium heat for 2-4 minutes. Season with salt and pepper.

Serve fried potatoes with fried egg and salad.

Tip: If you use a cast iron skillet, your fried potatoes will be extra crispy!

Preparation time: 30 minutes

Nutritional values per serving: 529 kcal / 2198.2 kJ

31.0 g carbohydrates

13.3 g protein

38.0 g fat