



# Darphin potatoes with eggs

5'  
Hands on

10'  
Cook Time

2  
Portion(s)

1  
Difficulty



## Ingredients

- 1 potato, medium
- 1 tablespoon(s) thyme
- salt
- pepper
- 1 tablespoon(s) rosemary
- 1/3 clove(s) of garlic
- 2-3 tablespoon(s) olive oil
- 3 slices bacon
- 1 tablespoon(s) butter
- 2 eggs

To serve

- 100 g cherry tomatoes
- 100 g rocket
- 20 g feta cheese, grated

## Method

- Peel the potato and grate it at the large holes of a [box grater](#), into a [bowl](#). Place it into a towel and drain it well to remove its moisture.
- Transfer the grated potato into a bowl and add the thyme, salt, pepper, the rosemary finely chopped, the garlic grated, and mix well.
- Place a 22 cm [frying pan](#) over low heat and add the olive oil.
- Add the potatoes and spread them with a spoon so that they cover the whole pan's surface. Cook at low heat from both sides, for 10 minutes. Remove, place them on a [plate](#), and set aside.
- Place the same frying pan on heat again and add the bacon. Cook each side for 1 minute and then, remove.
- Wipe the frying pan and place it over medium heat.
- Add the butter, let it melt and then, break the eggs. Season with salt and pepper, and allow 2 minutes for them to be fried.
- Remove and place them onto the plate with the potato and the bacon. Serve with rocket, cherry tomatoes, and grated feta cheese.

## Διατροφικός πίνακας

Nutrition information per portion

333 Calories (kcal)	20.0 Total Fat (g)	8.8 Saturated Fat (g)	19.0 Total Carbs (g)
17%	29%	44%	7%
1.0 Sugars (g)	18.0 Protein (g)	2.2 Fibre (g)	2.0 Sodium (g)
1%	36%	9%	33%