

# CREAMY DUTCH 'HUTSPOT' WITH FRIED EGG WITH CHEESE & ONION

2 persons / 594 kcal per person

## Ingredients

- 500 grams of 'hutspot' vegetables (carrots/onions)
- 400 grams of floury potatoes
- 1 tablespoon of butter
- ½ tablespoon of oil
- 2 eggs
- 80 grams of young ground cheese
- 40 grams of lamb's lettuce
- 60 ml crème fraiche light
- pepper and salt



## Preparation:

Remove the onions from the bag of 'hutspot'. Boil the potatoes with the sliced carrots for 16-20 minutes until tender. Melt the butter in a frying pan and fry the onions until golden brown for ~ 10 minutes. Remove them from the pan. Add the oil and fry 2 fried eggs in it. Divide the cheese on top as soon as the egg white has set. Divide half of the fried onions over it, cover the pan and let the eggs heat for another 5 minutes on low heat. Drain the potatoes with carrots, keep some cooking liquid behind, and mash them into a coarse puree. Stir in the lamb's lettuce, the rest of the fried onions and the crème fraiche, add some reserved cooking liquid and heat the stew for a while. Season with pepper and salt if desired. Divide the stew among 2 deep plates and serve the cheese eggs on the side.

Energy:	594 kcal
Protein:	22.5 grams
Carbohydrates:	53.8 grams
- including sugars:	14.8 grams
Fat:	29.8 grams
Fiber:	9.8 grams
Salt:	1.9 grams