

CREAMY 'HUTSPOT' WITH FRIED EGG CHEESE

2 persons / 582 kcal per portion

Ingredients:

- 500 grams 'hutspot' vegetables (200 grams onions / 300 grams carrots)
- 400 grams crumbly potatoes
- 1 tablespoon butter
- ½ tablespoon oil
- 2 eggs
- 50 grams Parmigiano Reggiano
- 40 grams lettuce
- 60 grams crème fraîche
- pepper and salt



Preparation:

Remove the onions from the 'hutspot' bag. Cook the potatoes together with the sliced carrots from the 'hutspot' bag together according to the instructions on the packaging of the potatoes. Melt the butter in a non-stick frying pan and fry the onions until golden brown. Scoop them out of the pan. Add the oil and fry 2 fried eggs. After 1 minute, divide the cheese over it, also divide half of the fried onions over it. Cover the pan and let the eggs heat on low heat for about 5 minutes. Drain the potatoes with carrots and mash them into a coarse puree. Stir in the lettuce, the rest of the fried onions and the crème fraîche. Season with salt and pepper. Divide the stew over 2 plates and serve the cheese bouncers next to it.