

SUMMER 'STAMPPOT' (MASHED POTATOES) WITH LAMB'S LETTUCE AND CHERRY TOMATOES

2 persons / 490 kcal per portion

Ingredients:

- 500 grams floury potato
- 125 grams cherry tomatoes
- 6 grams fresh chives
- 75 grams lamb's lettuce
- 60 ml crème fraîche
- 100 grams smoked bacon strips
- ¼ tablespoon of dried nutmeg
- pepper and salt



Preparation:

Bake the bacon strips without butter or oil for 5-7 minutes. Cook the potatoes in a pan with a bottom of water and salt for about 14-16 minutes. Wash the tomatoes and cut them into quarters. Cut the chives finely. Drain the potatoes. Mash the potatoes with crème fraîche, pepper and the nutmeg. Spoon the lamb's lettuce, tomatoes, chives and bacon into the puree. Season with pepper and salt.

Nutritional value per portion:

Energy:	490 kcal
Protein:	14.8 grams
Carbohydrates:	50.3 grams
- including sugars:	6.6 grams
Fat:	24.1 grams
Fiber:	6.2 grams
Salt:	2.6 grams