

Cheesy Potato and Egg Lettuce Wrap

A light yet satisfying main dish combining crispy potatoes, fluffy scrambled eggs, melted cheese, and fresh lettuce for a deliciously balanced meal.



Main Dish

20 min

Total time

Easy

Difficulty

400

kcal / serving

Ingredients

- 1 medium potato, peeled and diced
- 2 large eggs
- 1/4 cup shredded cheese (cheddar or your choice)
- 2 large lettuce leaves
- 1 tbsp olive oil
- Salt and pepper to taste
- Optional: a pinch of paprika or chili flakes

Steps

- 1 Heat olive oil in a skillet over medium heat.
- 2 Add diced potatoes, season with salt and pepper, and cook until golden and tender, about 10-12 minutes.
- 3 In a bowl, whisk eggs with a little salt and pepper.
- 4 Pour eggs over the cooked potatoes in the skillet, stirring gently to scramble.
- 5 When eggs begin to set, sprinkle cheese over the mixture and allow it to melt.
- 6 Remove from heat once cheese is melted and eggs are cooked through.
- 7 Lay the lettuce leaves on a plate and spoon the cheesy potato and egg mixture onto them.
- 8 Optional: sprinkle paprika or chili flakes for extra flavor.
- 9 Fold the lettuce leaves around the filling and enjoy immediately.