

Sautéed Potato Egg Plate

A savory and nutritious plate of eggs and potato. Perfect for a brunch!



Main Dish

15 min

Total time

Easy

Difficulty

243

kcal / serving

Ingredients

- Ingredients for 1 person:
- 1 Potato
- 2 Eggs
- 2 tsp Olive Oil
- Salt & Pepper to taste

Steps

- 1 Peel and cut the potato into thin slices.
- 2 Heat the olive oil in a frying pan over medium-high heat.
- 3 Add the potatoes and cook them, stirring occasionally, until they are golden and crispy. Season with salt and pepper.
- 4 Push the potatoes to the sides of the pan, turn the heat down to low-medium and add the eggs to the center.
- 5 Cover the pan with a lid and cook until the eggs are set to your liking.
- 6 Serve the potatoes and eggs together on a plate. Enjoy!