



Bacon & Kumara Rosti

Ingredients

- 800 g Kumara
- 100 g Rindless bacon rashers
- 1 Onion
- 1 pkt MAGGI Cheese & Bacon Potato Bake Recipe Base
- 1 tbsp Oil
- 4 Eggs
- 40 g Rocket

Instruction

1. Microwave kumara on high for 5 mins or until partially cooked, cool. Peel and discard skin. Coarsely grate into a large bowl, add the bacon, onion and MAGGI Recipe Base, toss to combine.
2. Heat large non-stick frying pan over medium-high heat. Add oil and kumara mixture, pressing down slightly. Reduce heat to medium. Cook, covered, for 10 mins. To turn; place a large plate over the frying pan and flip pan. Slide rosti uncooked side down, back into pan and cook for 10 mins or until golden on both sides.
3. Meanwhile, heat a greased, large non-stick frying pan over high heat. Crack the eggs into the pan and cook for 2-3 mins or until white is set. Divide rosti and fried eggs among plates. Serve with rocket.

Nutrition

Carbohydrates	45.44 g
Energy	339.37 kcal
Fats	10.72 g
Protein	15.39 g

🕒 30 Minutes

⊕ 4 Portions