

FOOD-O-GRAM
BY RUKHSARA OSMAN



How I like my potatoes...



Potatoes, potatoes and more potatoes...Let's all be honest, it has got to be one of people's most favorite thing to eat, in one form or another. My potatoes are not boring! They are baked, mashed and smothered in happiness for my taste buds to sing. We eat well, but then again most of us eat the same thing over and over again. Let's just try it differently a little this week!

Brunch potatoes

Ingredients:

- 2 medium/large potatoes
- 1 medium onion, diced
- 4 eggs
- 3 or 4 cloves of garlic, chopped fine
- 100 g cheese, grated
- 2 tbsp olive oil or 1 tbsp butter
- Fresh spring onions, chopped
- Salt and freshly ground black pepper

Method:

Preheat oven to 200°C (400°F). Scrub potatoes, pierce them with a fork and put them in the oven rack for 30-40 minutes until soft. In a large frying pan heat oil or butter over

medium high heat. Sauté the onion with garlic for about 5 minutes until soft.

When the potatoes are cool enough to handle cut potatoes in half lengthwise, scoop the interior out of each leaving about 1/4 inch shell of potato flesh and skin. Add the scooped-out potato flesh, grated cheese, salt and pepper into the pan and stir well to combine. Place the potato shells on the baking sheet and fill them with the mixture. Press the mixture with a spoon so a hole is formed to make space for the eggs. Sprinkle spring onions on top and crack an egg on top of each stuffed potato.

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Knorr Chef

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Serving Suggestion
Creative Visualization

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