



Carrot & Potato Egg Fry

Ingredients

- 1 Medium Onions, finely chopped
- 1 tbsp Vegetable oil
- 2 Mediums Potatoes
- 2 Mediums Carrot, cut into small pieces
- 2 cubes MAGGI® Vegetable Bouillon
- 0.5 cup Water
- 7 Mediums Eggs

Instruction

1. In a large frying pan, sauté onions until golden. Add potatoes, carrots and sauté until tender and golden around the edges.
2. Add MAGGI® Vegetable Bouillon, water and stir to dissolve.
3. Drop 6-8 eggs on top, cover and simmer over medium-low heat until eggs are cooked to desired done-ness.
4. Chef's Tip: You can also scramble eggs into the potatoes and carrots.

Nutrition

Carbohydrates	16.05 g
Energy	158.89 kcal
Fats	6.84 g
Protein	8.4 g

10 Minutes

6 Servings