

Scrambled Eggs with Potatoes and Garlic



Serves: 4

Time: 35 min

Instructions

- 1:**
Heat the oil and fry potato until slightly browned.
- 2:**
Add the garlic and fry for a few minutes, but don't brown.
- 3:**
Cover and cook for a few minutes until the potatoes are soft.
- 4:**
Add the eggs to the potatoes and mix well; cook for five minutes.
- 5:**
Add salt, pepper and cinnamon, then serve with bread and salad.

Ingredients

60ml
Oil

600g
Potatoes, peeled and cut into cubes

8
Garlic cloves, peeled and halved

6
Eggs

1 tsp
Salt

1/2 tsp
Pepper

1 tsp
Ground cinnamon