

BACALHAU À BRÁS

PREPARATION TIME:

30 min

INGREDIENTS:

For 6

- 500g Bacalhau (Codfish)
- 500g Batata frita (French fries)
- 6 Ovos (Eggs)
- 2 Cebolas (Onions)
- 2 Dentes alho (Garlic cloves)
- Azeite (Olive oil)
- Salsa (Parsley)

DIRECTIONS:

Cut the onions and the garlic in little and tiny pieces into the pan. Cover it with olive oil and let it heat until the mix is golden. Then, add the codfish shredded. In light heat, wait for about 10 minutes (until the codfish is cooked). Add the French fries and mix everything. Then, add the beaten eggs (with a little bit of pepper) to the rest. Join all the ingredients until you have a good mixture.

OBSERVATIONS:

Use codfish that is previously shredded and frozen.

To improve the taste and looks of your dish, add parsley leaves and black olives in the top.