



Recipe of the Week

SAUTEED LEEKS AND BABY ROAST POTATOES TOPPED WITH CRISP BACON AND FRIED EGG

Serves 2

Ingredients

2 small leeks – sliced to approx 1cm
4 rashers bacon
8 par cooked gourmet potatoes, halved
2 eggs – fried
2 - 3 tabs of aioli

Method

1. Cook leeks off in a little water in the microwave until tender, and still nicely green.

To serve:

2. Sautee leeks in pan with olive oil until hot (not mushy).
3. Season with grindy pepper.
4. Pan fry potatoes until crispy, add salt as desired.
5. Fry off bacon until crisp.
6. Fry eggs.

Plate up as follows: potatoes first, then leeks, then bacon and top with the fried egg.

7. Season well with grindy pepper and a bit of salt.
8. Top off with aioli.