

Lebanese Potato & Egg (Batata w Bayd)



Preparation time: 30 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Quick & Easy, Pantry and Fridge Staples, TikTok Recipes, Dinner Recipes

We asked a few of your favourite recipe developers to come up with a bunch of recipes you can easily make at home for less than \$5 per serve! This recipe comes from ***Masterchef*** favourite **Hoda Hannaway**.

Batata w Bayd is a underrated comforting traditional Lebanese breakfast, and while there's many variations of the meal, this version is fragranced with cumin and other aromats and is perfect any time of the day - brekky, brunch, lunch or dinner. Regardless when you make this, be sure to have fresh Lebanese bread to mop up those delicious runny yolks.



Ingredients

- 4 extra-large eggs
- 2 tbsp butter
- 3 tbsp extra virgin olive oil
- 2 medium potatoes, washed and cut into small cubes
- 1 tsp cumin seeds
- $\frac{1}{4}$ cup parsley, finely chopped
- 2 spring onions, finely sliced
- $\frac{1}{2}$ tsp chilli flakes
- Salt & pepper to taste

Method

1. Heat the butter and olive oil in a large frypan over medium high heat.
2. Add potatoes and cumin seeds and cook tossing constantly, for approximately 10 mins or until lightly browned.
3. Add spring onions, chilli flakes and salt and pepper and cook for a further minute.
4. Make 4 wells between the potatoes and crack each egg into each well. Cover pan, reduce heat to med-low and cook eggs for approximately 4-5 mins or until whites are fully cooked and yolk is still runny.
5. Remove pan from heat, garnish with parsley and serve.

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[Try watching this video on www.youtube.com](#), or enable JavaScript if it is disabled in your browser.