

Stuffed potatoes



Preparation

Cut the peeled potatoes into two equal halves and scoop the core out, by a tea spoon. Boil briefly the potatoes (5-7 minutes) in salted water. Place them into a baking dish, and stuff them with minced meat. When the potatoes get soft pour the sauce over them and bake briefly. Serve with salad.

Filling

Place the chopped onion, bacon and meat in hot oil. Add salt, pepper and oregano; simmer all together. When it cools down a little, stir the beaten egg.

Sauce

lightly brown the flour in a hot margarine, pour in broth and bring to boil. Finally, add the sliced cheese and chopped parsley.

Ingredients

6-8 potatoes , 500 g minced meat , 40 g oil , 1 onion , 50 g smoked bacon, 1 egg , oregano , salt and pepper , 50 g margarine , 20 g flour , 5 dl soup , 3

cubes Zdenka spreadable cheese "Ham" , parsley