

POTATO WAFFLES, TOPPED WITH EGG, CHERRY TOMATOES AND A CHEESE SAUCE



Serving: 2 – 4

Cooking Time: 10 minutes

Prep Time: 15 minutes

INGREDIENTS

- **Ingredients for potato waffles:**

- 2 large potatoes, cook with skin on, until tender and mash
- 60ml (½ cup) potato flour
- 5ml (1 tsp) baking powder
- 45ml (3 tbsp) low fat milk
- 1 large egg, lightly beaten
- Salt, to taste
- 1 garlic clove, finely chopped
- 5ml (1 tsp) dry parsley
- 10ml (2 tsp) chives, sliced
- **Ingredients to assemble:**
- Cherry tomatoes, roasted
- Fried or poached egg
- Cheese sauce
- Fresh chives, snipped

INSTRUCTIONS

1. In a large mixing bowl, combine all the waffle ingredients until well incorporated. Preheat the waffle iron and lightly spray with cooking spray.
2. Scoop out a little of the potato mixture and place in the centre of the waffle iron and close the lid. Cook until golden, for (+/- 5 minutes).
3. Serve the potato waffle, topped with cherry tomatoes, egg and drizzle with a cheese sauce. Sprinkle with extra fresh chives if desired.