

## **Sweet potato rosti with spinach and fried egg**

Serves 2, takes 30 minutes

Here's a colourful, spring-time plate of joy, with only a handful of ingredients. It's on the table in 30 minutes, leaving you plenty of time to frolic in the fields/streets. The sweet potato rosti is tender, spiced and caramelised, served here with wilted spinach leaves and a good ol' fried egg. Perfect for a veggie brunch, lunch or supper.

*\* Shallots - a handful*

*\* Sweet potato - 1 medium sized*

*\* Egg - 4*

*\* Paprika - 1 tsp*

*\* Garlic - 1 clove, peeled and crushed*

*\* Spinach - 300g*

Peel and finely slice the shallots, then fry them in a frying pan with a drizzle of olive oil over a medium high heat.

While the shallots are cooking, grate the sweet potato. Use the grating attachment on a blender to save time (and your fingers).

In a large bowl, mix the sweet potato, the fried shallots, 2 eggs, the paprika and the garlic. Season generously with salt and pepper and mix again.

Heat a drizzle more olive oil in the frying pan. Use your hands to shape the batter into four patties, and place them in the hot pan. They should sizzle.

Cover the pan with a lid and leave for about ten minutes, then flip the patties and cook for a further ten minutes, covered.

Once you have turned the rosti, boil a kettle of water and heat knob of butter in a second frying pan.

Place the spinach in a colander and pour the boiling water over the top to wilt the leaves. Add salt, pepper and a teaspoon of mustard, if you like.

Fry the eggs in the pan over a high heat. Crack some salt over the eggs and add a pinch of paprika. Cover the pan and cook for a few minutes, or until they're done how you like them.

Serve the rosti over a bed of spinach with a fried egg on top.