

Roti Potatoes

Category: Vegetable

Servings: 4

Rating: 10

Source: Molto Mario

Description:

A great brunch addition.

Ingredients:

potato	2-3 all purpose potatoes
olive oil	1 tablespoon
butter	1 tablespoon
onion	1/2 medium, diced finely
back bacon	1/4 cup, diced
mushroom	1/2 cup, diced
thyme	1/4 teaspoon
salt	pinch
pepper	to taste
gruyere cheese	several 1/8" slices
salad greens	Optional, enough for four plates

Instructions:

Par-boil the potatoes in salted water until softened so that a knife can easily pierce them but meets some resistance. Drain, cool, peel, and grate them.

Sauté the onions and back bacon in the oil and butter until the onions have softened slightly and then add the mushrooms and thyme. Continue cooking until the mushrooms have browned.

Add a little oil to the pan and fry the potatoes as a pancake until it is brown. Flip the pancake using a separate plate and fry the other side. Cover with the mushroom mixture and the cheese slices and broil until the cheese is bubbly.

Serve over salad greens or with other brunch items.