



COOKING WITH SAFTA

CATEGORY

Main

Potato Moussaka

INGREDIENTS

4-5 large potatoes boiled with skin on.

Potatoes should be soft but hard enough to slice.

500 gr. ground lean meat

1 onion

parsley

salt, pepper

3 eggs

1/2 cup chicken stock

SAFTA'S SECRETS



PREPARATION

Remove the peel from the boiled potatoes.

Slice each to a thickness of 1/2 inch.

Dice and brown the onion.

Add the ground meat, continue browning, add salt and pepper and remove from heat. Add 1 beaten egg and minced parsley.

In an oven proof dish arrange at the bottom a layer of the potato rounds and sprinkle some salt on it. Spread over it the meat mixture.

Layer another layer of the potatoes. Beat 2 eggs with 1/2 a cup of chicken stock, salt and pepper and pour over. Bake at 350 degrees for 45 min. cover and 15 min. uncover.

Bon Appetite!