

## 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