



# Potatoes, Hotdogs with Eggs

NIBBLEDISH CONTRIBUTOR

## Ingredients

4-5 medium holland potatoes, washed & cut into stripes

6 medium eggs

5 sticks chicken hotdogs, cut them according to your own preference.

1 big red onion, diced coarsely

1 red chilli

1 green chilli

dash of black pepper

salt to taste

cooking oil or olive oil

chives, diced finely for ganishing (optional)

## Instructions

*Hi. This is my first dish which I have learnt & going to publish it in here for the very first time. The measurements are estimation only. Kinda nervous on the illustration but I hope it will be able to guide u.*

1. Heat the wok with little oil. Fry the potatoes stripes till its cooked. Once its
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cooked, drain them on the kitchen paper.

2. Beat all the eggs in a bowl with a pinch of salt till its fluffy.
3. Using the same work, heat up abt 1-2 tbsp of oil.
4. Saute the onion, red chilli & green chilli till its soften. Throw in the hotdogs & toss it till its little browned. Followed by the potatoes stripes which you have fried it earlier.. Toss them together.
5. Pour in the eggs mixture into the wok, spreading them all over the hotdogs & pototoes. Leave it for abt 5-10 mins. Once the eggs starts to cook, flip them over to the uncooked side. Leave it for another abt 5-10 mins till its fully cooked.
6. You can break them up a little so that it wont turn out like an omelette
7. Garnish it with chives (optional)