



Guiveche

NIBBLEDISH CONTRIBUTOR

Ingredients

1. 50 gr white cheese (feta)
2. One boiled potaoes sliced
3. One tomato (fresh or from can)
4. Diced onion
5. Green paper
6. Oil
7. Egg
8. 50 gr mushrooms sliced
9. Green onion for garnish

Instructions

1. Put the cheese at bottom then the potaoes, sleced tomato, chopped onion, sliced green paper and the mushrooms on top. Pour oil.
2. Put in preheat oven 180 C (356 F) for 30-40 min.
3. Remove the lid and break an egg and return in the oven for another 3 min (until over easy)
4. Garnish with some green onion on top.
5. The cooking must be in earthenware dish or something similar