Bartın isput (borage-leaved herb) with eggs

Whole recipe

Ingredients

1 kg	Isput (Trachystemon orientalis greens)
1.5 kg	Water 7½ glass
10 g	Salt ½ tbsp
440 g	Onion 4 pc
92.1 g	Sunflower oil ½ glass
5 g	Ground black pepper ¾ tbsp
5 g	Salt ¾ tsp
200 g	Egg 4 pc

Allergens

Allergen information is not complete yet. Worked out from the ingredients. It does not cover contact in your kitchen.

Method

1. Wash the isput well, trim off the outer skin near the root and chop into 2-3 cm pieces.
2. Put the chopped isput in a pot, add the water and the first salt and boil. Drain in a colander and let it cool until lukewarm.
3. Chop the onions and fry them in the oil until pink.
4. Sprinkle in the black pepper and the second salt, crack in the eggs and cook.
5. When the eggs are set, add the drained isput and stir. Fry over low heat for 15 more minutes, then take off the heat and serve hot.
   15 min

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