Fried kenger (golden thistle) with eggs

Serves 4

Ingredients

1 kg	Gundelia (kenger)
220 g	Onion 2 pc
200 g	Butter 1 glass
100 g	Egg 2 pc

Allergens

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

Method

1. Clean the kenger and boil it thoroughly.
2. Meanwhile, fry the onions in the butter.
3. Add the boiled kenger to the onions and keep cooking them together.
4. Once fully cooked, crack in the eggs and serve.

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