

# nøgg

No Egg.  
But Plants.

Simply. **Delicious.**

## Baked sweet potato with scrambled eggs.

### Preparation

- 1 Cut the sweet potatoes in half lengthwise, brush with oil, salt and place on a baking tray. Cook at 175 °C for approx. 45 minutes or until tender.
- 2 Fry the onions and chilli in the remaining oil. Add the mushrooms, season with salt and pepper and steam.
- 3 Just before the end of cooking, fold in the spring onions. Stir in the oat milk for cooking and parsley and season to taste.
- 4 Prepare the scrambled eggs in the combi-steamer or microwave.
- 5 Hollow out the sweet potato halves, chop up the flesh and fold into the mushrooms. Pour the filling into the hollowed potato halves, place the scrambled eggs on top and serve.

### Preparation recommendation for scrambled eggs

**In the combi-steamer:** 2 kg nøgg Scrambled Eggs at 110 °C/60% steam for approx. 8 minutes

**In the microwave:** 100 g nøgg Scrambled Eggs at 600W for approx. 2:30 minutes

These instructions apply nøgg Scrambled Eggs portions that have been taken from the freezer immediately before preparation at a temperature of -18 °C.

The preparation time always depends on the type of cooking appliance used and its heat output.



plant-based

### Ingredients for 10 portions

- 500g **nøgg Scrambled Eggs deep frozen**
- 5 large sweet potatoes
- 135 ml olive oil
- salt and pepper
- 50 g onions, chopped
- 50 g chillies, in rings
- 800 g mixed mushrooms, coarsely chopped
- 100 g spring onions, in rings
- 200 g oat milk for cooking
- parsley, chopped