

Fırında Patatesli Sucuklu Yumurta

Delicious Turkish baked eggs with potatoes and sucuk (Turkish sausage). Perfect breakfast or brunch dish that's hearty, flavorful and easy to make.

10 min

HAZIRLIK

15 min

PIRME

25 min

TOPLAM

2

PORSİYON

Easy

ZORLUK

Fırında Patatesli Sucuklu Yumurta

Malzemeler

- 1 onion
- 1 clove garlic
- 4.8 oz Turkish sausage
- 2 potato
- 0.5 bunch parsley
- 2 egg
- 1 tbsp olive oil
- 1 tsp salt
- 1 tsp black pepper

Yapılışı

- Prepare the Oven and Dish**

Preheat oven to 375°F (190°C). Grease a baking dish or two individual ramekins with 1 tablespoon olive oil.
- Prepare the Ingredients**

Peel and dice 1 potato into ½-inch cubes. Slice 4.8 oz sucuk into ¼-inch rounds. Mince 1 clove garlic. Roughly chop ½ bunch fresh herbs.
- Cook the Potatoes**

Heat a medium oven-safe skillet over medium heat. Add diced potato and cook for 8-10 minutes, stirring occasionally, until golden brown and fork-tender. Season with 1 teaspoon salt and 1 teaspoon pepper.
- Add Sucuk and Garlic**

Add sliced sucuk to the skillet with potatoes and cook for 2-3 minutes until lightly browned and releasing oils. Add minced garlic and cook for 30 seconds until fragrant.
- Add the Eggs**

Create 2 wells in the potato-sucuk mixture by pushing ingredients aside. Crack 2 eggs into the wells, keeping yolks intact.
- Bake**

Transfer skillet to preheated oven and bake for 12-15 minutes for runny yolks or 18-20 minutes for set yolks, until egg whites are completely opaque and set.

7 Rest and Serve

Remove from oven and let rest for 2 minutes. Sprinkle with chopped fresh herbs and serve immediately while hot.

?puçlar?

Pre-cook the potatoes and sucuk in a skillet before adding eggs to ensure even cooking and better flavor development.

Use individual ramekins or a cast iron skillet for the best heat retention and presentation.

Crack eggs into a small bowl first before adding to the pan to avoid broken yolks and shell pieces.

Add a splash of milk or cream to scrambled eggs for extra richness and creaminess.

Let the dish rest for 2-3 minutes after removing from the oven to allow the eggs to finish setting.

Grease your baking dish well with butter or oil to prevent sticking and make cleanup easier.

Monitor the eggs closely during the last few minutes of baking to achieve your preferred level of doneness.

Garnish with fresh herbs and a sprinkle of cheese for extra flavor and visual appeal.