Bacalhau à Brás

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Ingredients

- 400 g cod fillet is suitable frozen, just thaw it. If you want to go completely Portuguese, you can soak and make salted cod.
- 1 -2 large onions
- 1 - 2 cloves garlic
- 6 eggs
- 200 g strips of potato chips, without any bright additives
- oil or butter for frying, pepper, salt
- a good sprinkling of parsley
- a few pitted black olives

Instructions

1. Cut onions and garlic, fry them in butter or olive oil until caramelized.
2. While the onions are cooking, boil the cod. Place in boiling water for a few minutes.
3. Lightly beat the eggs. You can add a little cream (although it is not necessary).
4. Add the drained cod fillet to the cooked but still cooking onions. Stir fry for another minute to combine.
5. Remove the pan from the heat and pour the egg mixture into the mixture while stirring. The eggs should begin to thicken and bind together, but don't wait for them to harden.
6. Add potato chips, parsley and sliced olives.

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