

## Potato Flatbreads with Smoked Mackerel & Jammy Eggs



**Serves 4    Prep 5 mins**

**Cooking 30 mins**

**Easy**

### Ingredients

400g can Essential Small Potatoes In Water, drained  
5 tbsp Greek yogurt  
100g self-raising flour, plus extra for dusting or bought potato flatbreads  
300g pack fine green beans, trimmed  
4 No.1 Longstock Gold eggs  
210g pack Scottish hot smoked mackerel fillets, skin removed  
2 unwaxed lemons, zest and juice of 1, 1 cut into wedges  
110g pack watercress, spinach & rocket salad  
2 tbsp extra virgin olive oil, to drizzle

1. Mash the potatoes thoroughly in a large bowl & stir in 1 tbsp yogurt. Add the flour & a pinch of salt & work into a soft dough. Dust the worktop with a little flour, then divide the dough into 4 equal pieces & roll into rounds, approx 1cm thick.
2. Cook the flatbreads in a large frying pan over a medium-high heat, 2 at a time, for 3-4 mins each side until lightly charred & puffed up. Keep warm in the oven.
3. You can use ordinary thick potato flatbreads, preferably sourdough. Warm them, drain the canned potatoes, mash with the yoghurt and put on top of the flatbreads.
4. Bring a pan of water to the boil, cook the beans according to pack instructions, cool under running water & drain well. Fill the pan with fresh water, bring to the boil, then add the eggs & simmer for 6 mins. Drain the eggs, cool briefly under cold water & peel. Mash the mackerel gently in a bowl with the remaining yogurt, a good grind of black pepper and the lemon juice and most of the zest.
5. Spoon the pâté over the warm flatbreads, then top with the halved or quartered soft-boiled eggs. Serve with the beans, a drizzle of extra virgin olive oil, and leaves and the remaining lemon zest, with lemon wedges on the side.