

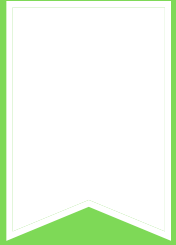
Difficulty:
Easy



Time:
35 minutes



Baked eggs



Allergens: Dairy, Eggs

What is it?

Baked eggs with a difference! can be eaten for dinner or breakfast whats not to love!

What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Baking potato	1	2	3
Mushrooms	250g	375g	500g
Garlic cloves	1	2	2
Thyme	1/2tbsp	3/4tbsp	1tbsp
Spinach	75g	100g	150g
Cheese	70g	100g	140g
Eggs	2	3	4

**AVERAGE COST
PER PERSON
£1.33**

Kit list:

- Saucepan
- Oven dish

Make it your own!

You could use any herbs you like, add some bacon or sausage!

Celebrate Family
Food

Charity no.
1125784



What to do:

Step 1: Preheat the oven to 190 degrees / gas 5
Peel and cube potatoes and place in a saucepan of salted water, bring to a boil and cook for 5 minutes then drain.



Step 2: Heat some oil in the saucepan add the potatoes, and quartered mushrooms with the diced garlic and most of the thyme, then cook for 5-10 minutes until mushrooms are cooked and potatoes browned.

Step 3: Spoon the mixture into an oven dish and sprinkle over the grated cheese and remaining thyme.



Step 4: Make holes in the mix and crack an egg into each hole and bake for 10-15 minutes depending how you like your eggs

Serve with crusty bread or home made flatbread



What did you think of this recipe? Colour in the stars to give it a rating!

