



Fried Egg in Cheesy Potato Pots

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Ingredients

For 2 ramekin dishes:

2 potatoes, chopped

2 eggs

spring onion or half a small onion, chopped finely

small handful of diced veg like broccoli, carrots, peas, sweetcorn (optional)

small handful of grated cheese

bit of milk and butter

fresh parsley

Instructions

- 1) Boil the potatoes til they are soft. Mash with some milk and butter.
- 2) Mix in the onion, cheese, parsley and all of the veg if you are using any.
- 3) Spoon the mixture into two ramekin dishes, spreading up the sides and leaving a nice dip in the middle.
- 4) Place under a hot grill for 10 minutes, then break an egg into the dip of each dish, then pop back under the grill until the eggs are done to your liking.