Fried Egg in Cheesy Potato Pots

NIBBLEDISH CONTRIBUTOR

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.