



## January 2022



One that both Mums and Dads will love! This any-time meal is perfect with a helping of baked beans.

## AND CHIPS

**HEALTHY EGG** 

**PREPARATION TIME:** 

10 mins

**COOKING TIME:** 

60 mins

**SERVES:** 

4

## **INGREDIENTS**

500g potatoes, diced

2 shallots, sliced

1 tbsp olive oil

2 tsp dried crushed oregano or

1 tsp fresh leaves

200g small mushroom

4 eggs

## **METHOD**

Heat oven to 200C/fan 180C/gas 6. Tip the potatoes and shallots into a large, non-stick roasting tin, drizzle with the oil, sprinkle over the oregano, then mix everything together well.

Bake for 40-45 mins (or until starting to go brown), add the mushrooms, then cook for a further 10 mins until the potatoes are browned and tender.

Make four gaps in the vegetables and crack an egg into each space. Return to the oven for 3-4 mins or until the eggs are cooked to your liking.