

## **Baked Eggs**



Prep: 5 mins

Cook 8 minutes





Welcome to The Lily Project:

A dish that looks like a pizza!!





## Ingredients:

Direction	Q •
	Help tidy up
	Do a happy dance
• 1tsp paprika	Choose some green veggies
<ul><li>salt and ground black pepper.</li><li>4 eggs</li></ul>	Find a teaspoon
• 400ml passata	
• 200g cheese, crumbled.	Jobs for little hands:
• Half a tin of spinach	
chunks.	
• 300g potatoes, and cut into	

## Directions

- 1. Preheat the oven to 200°C.
- 2. Place the cooked potatoes at the bottom of an ovenproof dish. Scatter over the spinach then add the passata. Season with the salt and pepper.
- 3. Make four evenly spaced wells in the dish and crack an egg into each well and dot over the cheese
- 4. Bake for 15-20 minutes, until the eggs are cooked. Serve warm with green veggies of your choice and/or slices of brown whole-wheat bread.