ALI'S KICHEN

Enjoy This Delicious & Hearty Breakfast

Including baked eggs, the recipe is a fabulous way to use last night's leftover mashed potatoes

Column and photos by Ali Carter, Wisconsin Potato Growers Auxiliary

We are a family that enjoys mashed potatoes as a regular staple at our dinner table. Because we do not wait for the holidays to serve up the creamy side dish, you can spy leftover mashed potatoes sitting in my refrigerator on most random weekdays.

I find that this recipe is a fabulous way to use last night's leftover mashed potatoes while serving a delicious and hearty breakfast.

Serve with some slices of warm, crusty bread and a lightly dressed salad of fresh greens and you'll have a wonderful brunch to wow guests.







INGREDIENTS: Baked Eggs in Mashed Potatoes

- 1/2 cup mashed potatoes
- 1/2 Tbsp. butter
- 1 large egg
- Salt and pepper
- 1 Tbsp. Parmesan cheese, shredded (sharp cheddar works well, too)



DIRECTIONS

Heat your oven to 350 degrees.

Grease an individual ramekin or soufflé dish with the pat of butter, then add the mashed potatoes.

Use a spoon to create a divot in the potatoes; this space will hold the egg. Crack the egg into the divot, sprinkle a bit of salt and pepper over the egg, and top it all with the shredded cheese.

Place the dish in the preheated oven to cook for 7 minutes.

After 7 minutes, turn up the heat in the oven and cook under broil for 5 more minutes. The whites of the eggs should be solid, and the yolks should still be soft.

Let sit for 3-5 minutes before serving.

Enjoy! BCT



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