

## Baked Egg in Potato

Ingredients:

One potato per person

Butter

Cheese slices

One egg per person

Seasonings of choice (pepper, salt, paprika)

Wash potatoes, brush with oil and bake at 350 degrees until tender. Cut a slice into cooked potato, scoop about half of the potato to make a well. Place small amount of butter and a slice of cheese in each potato. Break an egg into each potato, and season as desired. Return to the oven and bake for about 15 minutes, until the egg is cooked.