

Sweet potato egg in-a-hole



Ingredients

- 1 large sweet potato
- olive oil
- 2 eggs
- a small handful of grated cheese
- salt
- a crack of freshly ground black pepper
- 1 tbsp. chopped chives, for garnish

Prep time: 10 mins
Cooking time: 25 mins
Serves: 1 Adult, 1 baby



Vivien Simandi

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Instructions

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Cooking time: 25 mins
Serves: 1 Adult, 1 baby

- Preheat the oven to 200° and line a medium baking sheet.
- Slice the sweet potatoes lengthwise into 2cm thick slices. Discard ends, or roast separately.
- Place them on a prepared baking sheet and drizzle them with olive oil.
- Season them with salt and pepper and place the sweet potatoes in the oven to bake for 10-15 minutes, or until mostly tender.
- Remove your tray from the oven and make a hole in the center of the sweet potatoes.
- Crack an egg into the hole. Sprinkle around the egg with cheese and return it to oven to bake, 10-12 minutes more.
- When the egg is cooked to your liking garnish it with chives and serve it immediately.



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