



## Kids Country - Eggy birds' nests.

Try our Kids Country recipe!

There are many variations of this recipe.

### Ingredients -

200gm of mashed potato, 110 gm grated cheese, 4 small eggs, salt & pepper to taste, paprika.

### Equipment -

Saucepan, chopping board, knife, potato masher or fork, baking sheet, rolling pin

### Method -

- 1) Peel potatoes and on a chopping board cut into chunks.
- 2) Place in a saucepan and cover with cold water and boil until soft.
- 3) Drain potatoes through a colander and return to the saucepan.
- 4) Using a potato masher, mash the potatoes until smooth then add salt, pepper and grated cheese. Mix in egg to bind together.
- 5) Divide the mixture into 4 and spoon onto a baking sheet and shape into circles. Using the end of a rolling pin press down the centre to form a well.
- 6) Crack the egg into a cup then gently pour into the well. Repeat with remaining 3 nests.
- 7) Sprinkle a little cheese around the top of the potato and sprinkle a little paprika over the egg.
- 8) Bake at the top of the oven ( 200°c ) for 10 - 20 minutes, depending how you like your eggs.

**Always ask for an adult's permission before cooking in the kitchen**

