

You can poach eggs by cooking them in a pan of simmering water and you can bake eggs in an ovenproof cup in the oven. This recipe is a cross between poached and baked eggs. Instead of a pan full of water or a cup in an oven, the eggs cook in a nest of potatoes in a pan with a lid. The lid holds in steam to cook the eggs all around, like in an oven.

Eggs in a Potato Nest

for 4 kids

Foods you need:

- 1 tablespoon cooking oil
- 3 1/2 cups frozen O'Brien-style potatoes (about 1 pound)
- 1/3 cup chopped green onions with tops (about 2 onions)
- 3/4 teaspoon Italian seasoning
- 4 eggs
- 1 tablespoon grated Parmesan cheese

Kitchen things you need:

- 10-inch omelet pan or skillet with a lid
- Kitchen timer
- Long-handled wooden spoon
- Mug, cup or custard cup
- 4 plates

1. Put the oil into the pan. Put the pan on a burner and heat it over medium heat for a little bit. Sprinkle a few drops of water into the pan. The pan is hot enough when the water sizzles and dances in the pan.
2. Add the potatoes and onions to the pan. Rub the seasoning between your fingers and sprinkle it on the potatoes and onions. Set the timer for 8 minutes. With the spoon, carefully stir the potato mixture while it is cooking. Don't stir all the time or the potatoes will break into tiny pieces. When the 8 minutes are over, look at the potatoes. If they aren't lightly browned, set the timer for 2 minutes. Keep cooking and stirring until the potatoes are lightly browned.
3. Press the back of the spoon into the potato mixture to make four holes, but don't make the holes so deep that the pan shows through. Each one should be big enough around to hold 1 egg. One at a time, break the eggs into the mug or the cup. Pour 1 egg into each hole in the potato mixture.
4. Cover the pan with the lid. Set the timer for 3 minutes. Cook until the egg whites are set all over and the yolks start to thicken and cloud over. The yolks don't have to be hard. When the 3 minutes are over, take off the lid and look at the eggs. If the eggs are still runny, put the lid back on the pan. Set the timer for 1 minute. When the 1 minute is over, take off the lid and look at the eggs again. Sprinkle the eggs with the cheese when they're done. Spoon 1 egg and one-quarter of the potato mixture onto each plate. ○

