Eggs baked in tomato shells

These little eggs are nestled lovingly in a tomato shell to be baked with a cheese topping. They are a great variation to make a baked egg more exciting. Perfect for toddlers that are starting to take an interest about what is on the plate.





ingredients

* 4 tomatoes
* 4 eggs
* 2 tsp butter
* 4 tbsp goats cheese/feta

method

1. Preheat the oven to 200°C. Cover a baking tray with baking paper.
2. Slice the stem end off each tomato and scoop out the flesh.
3. Place half a teaspoon of butter inside. Bake for 3 minutes and remove.
4. Crack one egg into each tomato and sprinkle a tablespoon of cheese over each egg.
5. Return to the oven for approximately 10 minutes or until eggs are set.

Leave to cool a little before serving.