

Cheesy Baked Fries and Egg

Cheesy, baked oven fries and a sunny-side up egg baked right on top; the perfect comfort food meal!



Main Dish

30 min

Total time

Easy

Difficulty

380

kcal / serving

Ingredients

- 1 potato, peeled and sliced into fries
- 1 teaspoon olive oil
- 1/2 teaspoon garlic powder
- Salt and pepper, to taste
- 1/3 cup shredded cheddar cheese
- 1 large egg

Steps

- 1 Preheat oven to 400F and line a baking sheet with parchment paper.
- 2 Place potato fries on the prepared baking pan. Drizzle with olive oil, sprinkle with garlic powder, salt, and pepper. Mix so that the ingredients are evenly distributed.
- 3 Bake for 20 minutes, or until fries are golden and crispy.
- 4 Remove from oven, top with cheese and place back in the oven for an additional 2 minutes, or until cheese is melted.
- 5 Remove from oven and make a small indentation in the top of the fries. Crack the egg in the center and place back in oven for 8-10 minutes, or until the egg is cooked through.
- 6 Serve hot.