# **Soft Boiled Eggs and Baked Potato Wedges**



Preparation time: 15 mins

Serves: 4 people

User Rating: ★★★★★

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Categories: Quick & Easy, Dinner Recipes, Lunch Recipes, Entertaining, Vegetarian



## **Ingredients**

- 8 eggs
- 4 large potatoes, washed
- 1.5 tbs olive oil
- Rosemary (finely chopped), pepper and paprika

#### **Method**

- 1. Pre-heat oven to 180c.
- 2. Cut potatoes into wedges, place into a bowl, add oil, seasoning and toss until well coated.

- 3. Place potato wedges onto a baking tray lined with baking paper and place into the oven. Bake for about 10-15 minutes depending on the size of your wedges, tossing occasionally.
- 4. In the meantime, boil the eggs until soft in the centre.
- 5. Place wedges on to a plate with the eggs, ready for dipping.

#### **Notes**

Want to know how to make perfect boiled eggs, every time? Discover our <u>easy boiled eggs recipe</u> today!

### **Nutritional Information**

Serving size Protein Total fat Saturated fat Carbs (total) Carbs (sugar) Sodium Fibre Energy 1300kJ **17.2**g 15.9g 3.5g 23.4g **276g 161mg** 1.4g **2g 311**kcal

Vitamin D
6.1µg

All nutrition values are per serve.