# company eggs

## Family Chef: Katelyn McMahon

#### Ingredients:

* eggs (as many as needed)
* parmesan cheese
* salt
* pepper

#### Instructions:

1. Preheat the oven to 400 degrees Fahrenheit
2. Line a cookie sheet with parchment paper
3. Separate the egg yolks and egg whites in two separate bowls
4. Whip the egg whites using a hand mixer until stiff peaks; add salt, pepper and shredded parmesan cheese to taste
5. Ladle egg whites onto prepared baking sheet, about one egg’s worth of egg white each, and make a well in each
6. Bake egg whites for 3-4 minutes until slightly browned and solid
7. Remove from oven and scoop one egg yolk into each well – sprinkle a little more salt, pepper, and parmesan if desired
8. Return to oven and bake for another 3-4 minutes or until yolks are as solid or runny as you like