**Ham, Egg & Cheese Bread Bowls** (Serves 4)

**INGREDIENTS**

* 4 bread rolls (soft or crusty)
* 4 small slices of ham, or 2 big ones cut in half
* 4 eggs, at room temperature
* ½ cup shredded mozzarella cheese
* 1 tbsp fresh parsley, finely chopped (optional)

**DIRECTIONS**

1. Cut the tops off the bread rolls and scoop out the center. To be neat, use a small knife to cut a round outline before scooping out the center.
2. Line the bread bowl with a layer of ham. Try to use one whole piece if you can because then there is less chance of egg seeping through and being soaked up by the bread.
3. Crack in an egg.
4. Top each with 2 tbsp of mozzarella cheese and a sprinkle of parsley (optional).
5. Put the top back on each roll. Wrap with foil and place it on the firepan/grill grate above the hot coals and cook for 20-25 minutes turning it 180° about every 8-10 minutes. (See notes for more information)
6. Remove from firepan/grill, unwrap and serve.

**NOTES:**

* You need to use lunch-size bread rolls for this, not small dinner rolls as they are too small
* You can add whatever fillings you want (onions, spinach, bacon pieces, etc). Just be sure to line the bread with ham first otherwise the egg will soak into the bread and make it mushy.
* The cooking time will be impacted by the following:
	1. How hot your coals are in your fire pan/grill grate.
	2. How thick the bread bowl walls are. The thicker the wall, the longer it will take for the heat to get to the center of the bread to cook the egg.
	3. The type of bread you are using. A dense bread like a sourdough will take longer.
	4. Whether the eggs are at room temperature or are cold, straight out of a cooler.