

## Beans, Bacon and Egg Macaroni Cheese Pots

Prep Time: 5 minutes

Cook Time: 6 + 10 minutes

Serve: 4

### Ingredients

1 tin (400g) [Chantal Organics](#) Baked Beans

1 box (190g) [Diamond](#) Macaroni Cheese

1 pack (100g) Bacon Strips

3 Tbsp [Superb Herb](#) Oregano, chopped

4 Eggs

[Philips Premium XXL Airfryer](#)

### Method

1. Prepare macaroni cheese according to the packet instructions. Stir through oregano and bacon strips.
2. Divide baked beans into 4 heatproof ramekins. Top with macaroni cheese mixture.
3. Make a dip in the middle for the egg, then break an egg into each pot. Season.
4. Insert the pots in the airfryer and cook 170°C for 10 minutes or until the egg is cooked to your liking and the beans start to bubble.