



Mother's Day Baked Eggs with Asiago Cheese and Prosciutto

Makes 1 serving

Ingredients:

- 2 tsp butter plus some for greasing ramekin
- 1 Tbsp heavy cream
- Salt and pepper
- 1 large egg
- 2 Tbsp Kirkland Signature™ Lake County Asiago Cheese, shredded
- ¼ cup Citterio® Prosciutto, diced
- ¼ tsp basil, chopped
- 1 serving mixed fresh fruit, sliced (optional)
- 1 slice of bread, toasted (optional)

Instructions:

Heat broiler. Butter a 6 oz ramekin. Add heavy cream and 2 Tbsp butter. Season with salt and pepper. Broil 1 to 2 minutes until bubbly. Crack egg into ramekin. Add cheese and prosciutto. Add salt, pepper and basil to taste. Broil 3 to 5 minutes until eggs are almost cooked. Remove and let sit for 1 to 2 minutes.

Tip: Serve with fresh fruit and toast.

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