

Bacon, Egg, and Potato Breakfast Skillet



4



5 mins



30 mins



Difficulty

INGREDIENTS

- 4 strips bacon cut into 1-inch pieces
- 6 cups frozen cubed hash browns
- 1/2 cup white onion
- 1/2 teaspoon salt
- 1/4 teaspoon pepper
- 1/4 cup water
- 1 clove minced garlic
- 4 large eggs
- 1 cup shredded cheddar cheese
- 2 tablespoons sliced green onions

INSTRUCTIONS

1. In a large skillet, cook bacon over medium-high heat until crisp. Remove bacon and drain on paper towels, leaving about 2 tablespoons of drippings in the skillet.
2. Add onion and potatoes to the pan, stirring to coat, and cook for a few minutes. Add water and cover skillet. Cook for 15 minutes or until soft, flipping once or twice.
3. Stir in garlic and cook for one minute.
4. Make four wells in the potatoes, to expose the skillet underneath. Crack an egg into each well, cover, and let eggs cook over low heat until the egg whites set, about 8-10 minutes.
5. Sprinkle cheese and bacon on top during the last couple minutes of cooking.
6. Sprinkle with green onions and serve.