

# BACON BREAKFAST SKILLET

## INGREDIENTS:

- 1 lb Unger Meats **BACON ENDS** (approx ½ package of ends)
- 1 Onion, chopped
- 3-4 Potatoes, cooked and cubed (or use your favorite Hashbrowns)
- 2 Green Onions
- 2 Cloves Garlic, minced
- ½ tsp Smoked Paprika
- Salt & Pepper to taste
- 4 Eggs
- 1 cup shredded Cheese



## DIRECTIONS:

1. Place bacon ends in a large skillet and cook over medium-high heat, turning occasionally, until crispy, 5 to 8 minutes. Transfer bacon to plate lined with paper towels to absorb bacon fat. Set aside for later. Reserve most of the bacon fat in the skillet.
2. Reduce heat to medium. Cook and stir onions until starting to soften, about 5 minutes. Add cooked potatoes; toss to coat evenly in bacon fat. Cook until potatoes are golden. Add green onions, garlic, and paprika. Season with salt and pepper.
3. **SCRAMBLED EGG SKILLET** - Add bacon ends back into the skillet and stir to combine. Crack eggs over top of the potato & bacon mixture and stir to incorporate. Season with salt and pepper. Sprinkle with shredded cheese; cover and cook until eggs are cooked, about 5 minutes.
4. **WHOLE POACHED EGG SKILLET** - Add bacon ends back into the skillet and stir to combine. Make 4 wells in the mixture and crack an egg into each one. Season with salt and pepper. Sprinkle shredded cheese over top; cover and cook until egg whites are set and yolks are still runny, about 5 minutes.

ENJOY!!

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