

POTATO AND EGG BREAKFAST CUPS



Serving: 6

Cooking Time: 15 minutes

Prep Time: 10 minutes

INGREDIENTS

- 6 potatoes, skin on

- 4 large eggs
- 2 garlic cloves, crushed
- 30ml (2 tbsp) fresh chives, snipped
- 100g bacon bits
- Salt, to taste

INSTRUCTIONS

Tip: You can substitute the bacon with chopped chicken breast or chopped vegetables.
Freeze the scooped flesh to use when needed

1. Preheat the oven to 180°C
2. In plenty of salted boiling water, boil the potatoes until just cooked
3. Once the potatoes are done, gently scoop out the flesh to form a deep hole, making sure you don't tear the skin. Sit in a muffin tray so they can stand while baking
4. Whisk the rest of the ingredients well together and pour into the potato hole. Bake until the eggs are set. Serve for breakfast while still hot