



Breakfast Bowl with Scrambled Eggs, Veggies & Crispy Bacon



Ingredients

For the Diced Hash Browns:

- 2 large russet potatoes, peeled and diced into 1/2-inch cubes
- ½ teaspoon salt
- ¼ teaspoon black pepper
- ¼ teaspoon paprika
- 2 tablespoons vegetable oil

For the Crispy Bacon:

- 4 strips of bacon

For the Scrambled Eggs:

- 4 large eggs
- Salt and pepper to taste
- 1 tablespoon butter

For the Sauteed Mushrooms and Onions:

- 1 cup mushrooms, sliced
- ½ onion, thinly sliced
- 1 tablespoon olive oil
- Salt and pepper to taste

For Toppings:

- ¼ cup shredded cheddar cheese
- 1 large tomato, diced
- Fresh avocado, chives or parsley for garnish (optional)

Prep Time: 15-20 MIN

Cooking time :25-30 MIN

Serves: 2



Instructions

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1. Diced Hash Browns:

- Preheat your oven to 425°F (220°C).
- In a bowl, combine the diced potatoes with salt, black pepper, paprika, and vegetable oil. Mix well to coat the potatoes evenly.
- Spread the seasoned diced potatoes on a baking sheet lined with parchment paper.
- Bake in the preheated oven for 25-30 minutes or until they are golden brown and crispy, stirring occasionally to ensure even cooking.

2. Crispy Bacon:

- Line a baking sheet with parchment paper and lay the bacon flat. Bake for 7-12 minutes, depending on thickness and desired crispiness.
- Remove the bacon from the baking sheet, place it on a paper towel-lined plate to drain excess grease, and then crumble or chop it into small pieces.

3. Scrambled Eggs:

- In a bowl, whisk the eggs, salt, and pepper until well combined.
- Heat a non-stick skillet over medium heat and melt the butter.
- Pour the beaten eggs into the skillet and cook, stirring gently, until they are softly scrambled. Remove from heat.

4. Sautéed Mushrooms and Onions:

- In the same skillet you used for the eggs, add olive oil and heat over medium heat.
- Add the sliced mushrooms and onions. Season with salt and pepper.
- Sautee for about 5-7 minutes or until the mushrooms are tender and the onions are caramelized.

5. Assembling the Breakfast Bowl:

- Take a serving bowl or a deep plate.
- Start by placing a portion of the hash browns at the bottom.
- Add a portion of scrambled eggs on top of the hash browns.
- Spoon the sautéed mushrooms and onions over the eggs.
- Sprinkle the crispy bacon pieces on top.
- Sprinkle shredded cheddar cheese.
- If desired, finish by garnishing with diced tomatoes and avocado, fresh chives, or parsley.