

# Baked Egg Potato Bowls



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Prep time: 10 mins

Cook time: 1 hour 10 mins

Total time: 1 hour 20 mins

Serves: 3-4

Ingredients

- 6 large potatoes
- 6 eggs
- about 3 tbsp olive oil
- 5 oz (150 grams) shredded or cubed cheese (any kind you like; more kinds can be combined)
- 2 stalks green onions
- 9 oz (250 grams) bacon, cubed and fried
- salt
- pepper
- red pepper flakes

Instructions

1. Preheat the oven to 400 °F (200 °C).
2. Wash the whole potatoes under running water thoroughly.
3. Bake the potatoes until they are cooked through and soft inside (it will take about 40 minutes).
4. Remove the potatoes from the oven and let them cool to the temperature that will allow you to handle them with your hands.
5. Decrease the oven temperature to 350 °F (175 °C).
6. Slice a layer off the top of each potato. Using a spoon,

gently scoop out insides, leaving a thin layer of potato against the skin and avoiding puncturing the bottom. Reserve the scooped potato for another use.

7. Brush the inside of each potato with the olive oil.
8. Add a little salt, pepper and red pepper flakes.
9. Sprinkle a layer of bacon, thin slices of green onions and some shredded cheese into each potato. Fill each potato about  $\frac{1}{2}$  full.
10. Crack one egg into each potato.
11. Sprinkle with a little more bacon, onion slices and cheese. Then top with more salt, pepper and red pepper flakes.
12. Place the potatoes on a baking sheet and cook for about 20 minutes. Egg whites should be set and yolks soft.