

Breakfast Skillet Breakfast is what's for dinner.

Ingredients for Breakfast Skillet:

1 russet potato, cubed
1/3 cup chopped onion
1/4 cup chopped red bell pepper
5-6 quartered crimini mushrooms
2 pieces Canadian Bacon
1 handful spinach
1 garlic clove, minced
2-4 eggs
salt & pepper



Notes: Notes: Serves 2. Top with one or two eggs cooked to your preference.

Directions:

- Prepare the potatoes. Clean and peel the eyes from potato. Par boil to soften. I
 usually cover the cubed potatoes with water and microwave for a couple minutes.
 Drain water and add to a hot skillet with a small amount of olive oil. Saute until
 potatoes begin to turn golden brown.
- 2. Add onion and pepper. Saute a few minutes until softened.
- 3. Add mushrooms and Canadian Bacon. Combine and be mindful that the heat can cause the small Canadian Bacon pieces to "jump" from the hot skillet.
- 4. Add spinach and garlic. Combine and lower heat.
- 5. Prepare eggs and serve immediately. Enjoy!